

# American wheat

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **68 C**, Time **666 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **666 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **79C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (52.6%)	85 %	4
Grain	Viking Pale Ale malt	1.8 kg (47.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	7.1 %
Boil	Cascade	20 g	15 min	5.5 %
Aroma (end of boil)	Cascade	15 g	5 min	5.5 %
Aroma (end of boil)	Falconer's Flight	15 g	5 min	11 %
Dry Hop	Nelson Sauvin	20 g	10 day(s)	11 %
Dry Hop	Falconer's Flight	20 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	666 min

### Notes

- Wystadzanie:
  - 9,5 l H2O + 3 ml kwasu mlekowego 80 %
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