

# American wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (37.4%)	81 %	4
Grain	Pszeniczny	2 kg (37.4%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (18.7%)	80 %	5
Grain	Płatki pszeniczne	0.15 kg (2.8%)	85 %	3
Grain	Płatki owsiane	0.2 kg (3.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	120 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Flavor	sok z 2 cytryn	100 g	Boil	10 min
Flavor	skórki z 2 cytryn	100 g	Boil	10 min