

# American Wheat 25l. według "uCiesznego Browarku"

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pizneński 3,2-4,5 EBC Viking Malt	3 kg (50%)	--- %	4
Grain	pszeniczny 3,5-6,5 EBC Viking Malt	3 kg (50%)	--- %	5.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 13,7 % AA	20 g	60 min	13.3 %
Boil	Cascade 6,9% AA	20 g	15 min	6.9 %
Aroma (end of boil)	Citra 13,7 % AA	30 g	0 min	13.7 %

## Yeasts

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