

American Wheat

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **3.5**
- 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 **34.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (66.7%)	81 %	4
Grain	Weyermann - Pale Wheat Malt	2 kg (33.3%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	15 g	10 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Ale	Liquid	1600 ml	Wyeast Labs