

# American Wheat

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **70C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (50%)	80 %	4
Grain	Pszeniczny	2 kg (43.5%)	85 %	4
Grain	Płatki jęczmienne	0.3 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	300 ml	Danstar