

# American Wheat

- Gravity **10 BLG**
- ABV **4 %**
- IBU **47**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50.8%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (16.9%)	80 %	5
Grain	Bestmalz Red X	1 kg (16.9%)	79 %	30
Grain	Strzegom Bursztynowy	0.2 kg (3.4%)	70 %	49
Grain	płatki jęczmienne	0.7 kg (11.9%)	70 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	50 min	13.2 %
Boil	Oktawia	30 g	15 min	9 %
Whirlpool	CTZ	50 g	20 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 London Fog	Ale	Liquid	800 ml	White Labs