

American Wheat

- Gravity **11.8 BLG**
- ABV ---
- IBU **22**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2 kg (50%)	81 %	6
Grain	Strzegom Pale Ale	2 kg (50%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	13 g	60 min	13.5 %
Whirlpool	Citra	37 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min