

American Wheat

- Gravity **11.9 BLG**
- ABV ---
- IBU **28**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (46%)	81 %	4
Grain	Pszeniczny	2 kg (46%)	85 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (4.6%)	79 %	22
Grain	Monachijski	0.15 kg (3.4%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6.8 %
Boil	Cascade	30 g	5 min	6.8 %
Boil	lunga	5 g	60 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar