

## American Wheat

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (50%)	80 %	5
Grain	Pszeniczny (0.2 owsiane, 0.3 prażona pszenica)	1.3 kg (50%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	12.5 %
Whirlpool	Zu12	100 g	1 min	8.3 %