

# American Wheat

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- Gravity **15.4 BLG**
- ABV ---
- IBU **26**
- SRM **31**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (52.1%)	85 %	4
Grain	Pilznieński	2 kg (41.7%)	81 %	4
Grain	Strzegom pszenica prażona	0.3 kg (6.3%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Aroma (end of boil)	Centennial	20 g	10 min	8.5 %
Aroma (end of boil)	Centennial	20 g	5 min	8.5 %
Aroma (end of boil)	Citra	25 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar