

American Wheat

- Gravity **12.4 BLG**
- ABV ---
- IBU **47**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **76 C**, Time **10 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.3 kg (49.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.2 kg (45.3%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.1 kg (3.8%) | 78 % | 4 |
| Adjunct | Łuska ryżowa | 0.05 kg (1.9%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Warrior | 10 g | 60 min | 17 % |
| Boil | Cascade | 10 g | 15 min | 6.8 % |
| Boil | Palisade | 10 g | 15 min | 7.5 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6.8 % |
| Aroma (end of boil) | Palisade | 10 g | 0 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g | Mash | 60 min |