

American wheat - American dream

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (46.7%) | 80 % | 6 |
| Grain | Weyermann - Pilsner Malt | 2 kg (37.4%) | 81 % | 5 |
| Grain | Heidelberg | 0.5 kg (9.3%) | 80.5 % | 2 |
| Grain | Caramunich® typ I | 0.15 kg (2.8%) | 73 % | 80 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 24 g | 60 min | 12 % |
| Boil | Amarillo | 20 g | 15 min | 9.5 % |
| Aroma (end of boil) | Citra | 35 g | 0 min | 12 % |

Yeasts

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