

American Wheat - BIAB

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7.6 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **-1.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 1 kg (42.6%) | 82 % | 5 |
| Grain | Pilznieński | 0.7 kg (29.8%) | 81 % | 4 |
| Grain | Simpsons - Maris Otter | 0.4 kg (17%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.25 kg (10.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Magnum | 9 g | 60 min | 11.5 % |
| Whirlpool | Kohatu | 30 g | 15 min | 1 % |
| Dry Hop | Kohatu | 20 g | 3 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |