

# American Wheat Falenica

- Gravity **8 BLG**
- ABV ---
- IBU **46**
- SRM **4.1**
- 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 **51 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **47 C**, Time **1 min**
- Temp **50 C**, Time **0 min**
- Temp **56 C**, Time **15 min**
- Temp **63.5 C**, Time **27 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **50.5C**
- Add grains
- Keep mash **1 min** at **47C**
- Keep mash **0 min** at **50C**
- Keep mash **15 min** at **56C**
- Keep mash **27 min** at **63.5C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) UK	2 kg (38.1%)	78 %	2
Grain	Pszeniczny	3 kg (57.1%)	85 %	4
Grain	Carahell	0.25 kg (4.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	23 g	60 min	12 %
Boil	Amarillo	23 g	15 min	9.5 %
Boil	Citra	23 g	1 min	12 %
Boil	Amarillo	23 g	1 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	17.25 g	Fermentis