

# American Wheat HBR PA

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.63 kg (50%)	80 %	5
Grain	Strzegom Pszeniczny	1.63 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7.5 g	50 min	12 %
Boil	Amarillo	7.5 g	15 min	9.5 %
Aroma (end of boil)	Citra	17.5 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Belgian Fruit & Spicy	Ale	Dry	7.13 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	93.75 g	Bottling	---