

American Wheat II

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.2 kg (42.9%)	80.3 %	6
Grain	Pszeniczny	1.2 kg (42.9%)	82 %	4.5
Grain	Wheat, Flaked	0.3 kg (10.7%)	77 %	4
Grain	Acid Malt	0.1 kg (3.6%)	--- %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	8 g	60 min	14.7 %
Aroma (end of boil)	Amarillo	20 g	0 min	8.7 %
Whirlpool	Amarillo	20 g	0 min	8.7 %
Dry Hop	Amarillo	20 g	3 day(s)	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	35 ml	Fermentum Mobile