

# AMERICAN WHEAT II

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (51.7%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (43.1%)	80 %	4
Grain	Carahell	0.3 kg (5.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	15 min	13.2 %
Whirlpool	Mosaic	10 g	---	13.2 %
Aroma (end of boil)	Amarillo	10 g	5 min	8.3 %
Whirlpool	Amarillo	20 g	---	8.3 %
Dry Hop	Citra	30 g	4 day(s)	3 %
Dry Hop	Amarillo	30 g	4 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	800 ml	Fermentum Mobile