

# American wheat na maj

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **65 min**
- Evaporation rate **11 %/h**
- Boil size **43.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **43.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4.2 kg (44.4%)	80.5 %	6
Grain	Weyermann - Pale Wheat Malt	4.2 kg (44.4%)	85 %	4
Grain	Bestmalz - Cara Aromatic	0.3 kg (3.2%)	78 %	50
Sugar	Milk Sugar (Lactose)	0.75 kg (7.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	45 g	40 min	5.5 %
Aroma (end of boil)	Simcoe	45 g	5 min	13.2 %
Aroma (end of boil)	Ahtanum	150 g	5 min	5.2 %
Whirlpool	Cascade	90 g	0 min	6.8 %
Dry Hop	Citra	150 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	1500 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	tonka	7.5 g	Secondary	7 day(s)
Fining	Whirflock	4.5 g	Boil	10 min