

# American Wheat OYL 057

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **66.5 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **10 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpson extra pale ale	2 kg (47.5%)	80 %	4
Grain	Pszeniczny	2 kg (47.5%)	85 %	4
Grain	Karmelowy Czerwony	0.21 kg (5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10 %
Aroma (end of boil)	WAI-ITI	20 g	15 min	4.1 %
Whirlpool	WAI-ITI	30 g	15 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL 057	Ale	Slant	100 ml	omega