

American Wheat SZEK

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **130 liter(s)**
- Trub loss **5 %**
- Size with trub loss **136.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **165.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **78 liter(s)**
- Total mash volume **104 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **78 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **113.7 liter(s)** of **76C** water or to achieve **165.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Słód pszeniczny Bruntal - Soufflet | 15 kg (57.7%) | 85 % | 4 |
| Grain | Słód Bohemian Pilsner® 3-4 EBC Weyermann® | 10 kg (38.5%) | 85 % | 4 |
| Grain | Słód Castle Malting - Château Wheat Blanc - Pszeniczny | 1 kg (3.8%) | 85 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | El Dorado | 50 g | 10 min | 11 % |
| Boil | El Dorado | 50 g | 40 min | 11 % |
| Boil | Mount Hood | 100 g | 60 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Fermentis Safbrew WB-06 | Wheat | Dry | 71.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------------|--------|---------|--------|
| Flavor | Curacao - skórki gorzkiej pomarańczy | 40 g | Boil | 15 min |
| Flavor | Trawa cytrynowa | 60 g | Boil | 10 min |
| Flavor | Suszone skórki z cytryny | 40 g | Boil | 10 min |