

# American Wheat v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.7 kg (51.4%)	82 %	5
Grain	Viking Pale Ale malt	1 kg (19%)	80 %	5
Grain	Strzegom Pilzneński	1.3 kg (24.8%)	80 %	4
Grain	Płatki orkiszowe	0.25 kg (4.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	11 g	60 min	13.2 %
Whirlpool	Mosaic	10 g	10 min	10 %
Whirlpool	Citra	10 g	10 min	12 %
Whirlpool	Amarillo	5 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	100 g	Mash	5 min
Fining	Whirfloc	1 g	Mash	5 min