

American Wheat v2 (piwo nr 11)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **4.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (44.4%) | 79 % | 6 |
| Grain | Weyermann pszeniczny jasny | 2 kg (44.4%) | 80 % | 6 |
| Grain | Caramel Pale | 0.5 kg (11.1%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Ahtanum | 10 g | 50 min | 9.9 % |
| Boil | Ahtanum | 20 g | 30 min | 9.9 % |
| Boil | Ahtanum | 20 g | 5 min | 9.9 % |
| Aroma (end of boil) | Eureka! | 50 g | 1 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|---------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|---------|--------|
| Herb | Trawa cytrynowa | 20 g | Boil | 10 min |
| Herb | Mięta pieprzowa | 20 g | Boil | 4 min |