

# 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