

# American Wheat XI

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny jasny	1.3 kg (50%)	80 %	6
Grain	Weyermann - Pale Ale	1.1 kg (42.3%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (7.7%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Chinook (przebita paczka)	12 g	60 min	12.8 %
Boil	USA Citra (2017)	20 g	0 min	14.2 %
Dry Hop	USA Citra (2017)	10 g	3 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 II	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Other	Zest z cytryny (3 cytryny)	50 g	Boil	0 min
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