

## American Wheat z trawą cytrynową wer2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **577.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **664.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **345 liter(s)**
- Total mash volume **460 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **345 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **434.1 liter(s)** of **76C** water or to achieve **664.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	50 kg (43.5%)	81 %	4
Grain	Pszeniczny	50 kg (43.5%)	85 %	4
Grain	Monachijski	10 kg (8.7%)	80 %	16
Grain	Płatki ryżowe	5 kg (4.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	200 g	60 min	13 %
Boil	Chinook	500 g	20 min	13 %
Whirlpool	Talus	500 g	0 min	13.6 %
Whirlpool	Galaxy	500 g	0 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	500 g	Fermentis

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	500 g	Boil	20 min