

# American Wheate + +

- Gravity **12.6 BLG**
- ABV ---
- IBU **40**
- SRM **6.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **56.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **38.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **28.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **37.2 liter(s)** of **76C** water or to achieve **56.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	4.24 kg (43.9%)	81 %	6
Grain	Strzegom Pilzneński	4.39 kg (45.5%)	80 %	4
Grain	Carahell karmelowy	1.02 kg (10.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Citra	60 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	kolędra	25 g	Boil	15 min
Flavor	curacao	40 g	Boil	15 min