

American Wheate 50

- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **63.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

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

Mash step by step

- Heat up **33 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **41.8 liter(s)** of **76C** water or to achieve **63.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 5 kg (45.5%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 5 kg (45.5%) | 80 % | 4 |
| Grain | Carahell karmelowy | 1 kg (9.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |
| Boil | Ahtanum | 50 g | 30 min | 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 |
|--------|---------|------|------|--------|