

OAT American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1.9 kg (38%) | 81 % | 6 |
| Grain | Pszeniczny | 1.9 kg (38%) | 85 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (24%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Fuggles | 30 g | 60 min | 5.3 % |
| Aroma (end of boil) | Centennial | 30 g | 0 min | 10.7 % |
| Dry Hop | Denali | 100 g | 3 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Wyeast 1217 | Ale | Liquid | 100 ml | --- |