

ślubne american wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **1 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (46.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (46.5%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (4.7%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.1 kg (2.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 40 min | 11 % |