American Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(57.1%)*	81 %	4
Grain	Pszeniczny	2 kg *(38.1%)*	85 %	4
Grain	carabody	0.25 kg *(4.8%)*	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	20 min	13.2 %
Aroma (end of boil)	Citra	25 g	20 min	12.8 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Aroma (end of boil)	Citra	35 g	0 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
new eng	Ale	Dry	11 g	---

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