# American Wheat

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pszeniczny | 3 kg *(44.8%)* | 85 % | 4 |
| Grain | BESTMALZ - Best Pilsen | 3 kg *(44.8%)* | 80.5 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg *(7.5%)* | 61 % | 5 |
| Grain | Weyermann - Carapils | 0.2 kg *(3%)* | 78 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Aroma (end of boil) | Citra | 25 g | 20 min | 12 % |
| Whirlpool | Amarillo | 50 g | 0 min | 9.5 % |
| 30 min w 80°C | | | | |
| Whirlpool | Citra | 25 g | 0 min | 12 % |
| 30 min w 80°C | | | | |
| Dry Hop | Amarillo | 50 g | 10 day(s) | 9.5 % |
| Dodany na początku fermentacji na biotransformację. | | | | |

## Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Lallemand Lalbrew POMONA | Ale | Slant | 200 ml | Lallemand Lalbrew |

### Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Water Agent | chlorek wapnia | 3 g | Mash | 60 min |
| Fining | Whirlfloct | 3 g | Boil | 10 min |