

29/2021- American Wheat - 16.10.2021

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **900 liter(s)**
- Trub loss **0 %**
- Size with trub loss **900 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1000 liter(s)**

Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **700 liter(s)**
- Total mash volume **900 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **700 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **500 liter(s)** of **76C** water or to achieve **1000 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - Pilsneński	100 kg (50%)	80 %	4
Grain	Malturop - Pszeniczny jasny	100 kg (50%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	40 g	60 min	100 %
Whirlpool	USA Mosaic	1000 g	1 min	14.2 %
Whirlpool	Incognito Citra	0 g	1 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	500 g	Fermentis