

#34 - American Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4**
- 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 **5 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

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

Mash step by step

- Heat up **17 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2.3 kg (50%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	citra	10 g	15 min	13.5 %
Boil	citra	17 g	1 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew US-05	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	60 g	Mash	60 min