

## America wheat (wesele)

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- Gravity **11.7 BLG**
- ABV ---
- IBU **24**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **40.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **40.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3.5 kg (56.5%)	80 %	6
Grain	Pilzneński Weyermann	1 kg (16.1%)	81 %	4
Grain	zakwaszający	0.2 kg (3.2%)	70 %	4
Grain	pszeniczny	0.5 kg (8.1%)	77 %	18
Grain	pale ale	1 kg (16.1%)	78 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13 %
Boil	Simcoe	10 g	30 min	13 %
Boil	simcoe	10 g	5 min	13 %
Boil	Citra	15 g	5 min	12 %
Boil	Citra	15 g	0 min	12 %
Boil	Mosaic	10 g	0 min	10 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Citra	20 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	400 ml	Fermentum Mobile