

American Wheat #1

- Gravity **12.1 BLG**
- ABV ---
- IBU ---
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (52.3%)	80 %	5
Grain	Strzegom Pszeniczny	2.1 kg (47.7%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnum	13 g	60 min	14 %
Whirlpool	Centennial	20 g	15 min	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Phosphoric Acid	10 g	Mash	---