

American Wheat#1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.5 kg (40.5%)	82 %	5
Grain	BESTMALZ - Bestt Pale Ale	2 kg (54.1%)	80.5 %	6
Grain	Płatki pszeniczne	0.2 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	11.3 %
Whirlpool	Chinook	20 g	---	11.3 %
Dry Hop	Lemon drop	60 g	2 day(s)	4.6 %
Whirlpool	Lemon drop	40 g	---	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Ale	Liquid	125 ml	Wyeast Labs