

AMERICAN WHEAT

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (19.6%)	80 %	5
Grain	Strzegom Pszeniczny	3 kg (58.8%)	81 %	6
Grain	Płatki owsiane	1 kg (19.6%)	85 %	3
Grain	Caraaroma	0.1 kg (2%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	70 min	4.5 %
Dry Hop	Citra	60 g	7 day(s)	12 %

Extras

Type	Name	Amount	Use for	Time
Flavor	sok z czerwonych pomarańczy	3000 g	Boil	20 min
Flavor	trawa cytrynowa	20 g	Boil	50 min