

# American Wheat

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (42.4%)	81 %	4
Grain	Pszeniczny	1.4 kg (42.4%)	85 %	4
Grain	Płatki owsiane	0.2 kg (6.1%)	85 %	3
Adjunct	Pszenica niesłodowana	0.3 kg (9.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	Citra	6 g	7 min	12 %
Boil	Mandarina Bavaria	8 g	7 min	10 %
Boil	Simcoe	8 g	7 min	13.2 %
Dry Hop	Hallertau Blanc	7 g	3 day(s)	11 %
Dry Hop	El Dorado	7 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	suszone mango	100 g	Boil	30 min
Flavor	suszone morele	50 g	Boil	30 min
Flavor	suszone papaje	100 g	Boil	30 min