

# American Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.1 kg (40.4%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (28.8%)	80 %	4
Grain	Simpsons - Maris Otter	1.3 kg (25%)	81 %	6
Grain	Płatki owsiane	0.3 kg (5.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	3 g	60 min	12.3 %
Boil	Mosaic	20 g	15 min	12.3 %
Aroma (end of boil)	Citra	20 g	0 min	12.9 %
Aroma (end of boil)	Galaxy	20 g	0 min	14.5 %
Whirlpool	Citra	20 g	0 min	12.9 %
Whirlpool	Mosaic	20 g	0 min	12.3 %
Whirlpool	Galaxy	20 g	0 min	14.5 %
Dry Hop	Citra	30 g	2 day(s)	12.9 %

Dry Hop	Mosaic	30 g	2 day(s)	12.3 %
Dry Hop	Galaxy	30 g	2 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	125 ml	Fermentis