

## american wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.75 kg (50%)	75 %	6
Grain	Pilzneński	2.75 kg (50%)	75 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	15.5 %
Boil	Cascade PL	10 g	30 min	5.2 %
Aroma (end of boil)	Cascade PL	20 g	15 min	5.2 %
Aroma (end of boil)	Cascade PL	40 g	0 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---

### Notes

- Start fermentacji po 20 godzinach. po 7 dniach 4,5 blg, bardzo mętne.  
*Apr 18, 2020, 12:12 AM*