

# American wheat

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (58.8%)	81 %	5
Grain	Strzegom Pale Ale	1.7 kg (33.3%)	80 %	6
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	14 %
Boil	Citra	12 g	20 min	12 %
Aroma (end of boil)	Citra	28 g	0 min	12 %
Aroma (end of boil)	Summit	15 g	0 min	14 %
Dry Hop	Citra	100 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	kwas fosforowy	12 g	Mash	---
-------------	----------------	------	------	-----

## Notes

- Fermentacja burzliwa 10 dni  
Fermentacja cicha 7 dni (2 dni przed końcem chmiel)  
glukoza 145g w 400 ml wody  
Leżakować 3 tygodnie  
*Oct 31, 2020, 2:18 PM*