

# American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Pszeniczny             | 3 kg (44.8%)  | 85 %   | 4   |
| Grain | BESTMALZ - Best Pilsen | 3 kg (44.8%)  | 80.5 % | 4   |
| Grain | Słód owsiany Fawcett   | 0.5 kg (7.5%) | 61 %   | 5   |
| Grain | Weyermann - Carapils   | 0.2 kg (3%)   | 78 %   | 4   |

## Hops

| Use for                                             | Name     | Amount | Time      | Alpha acid |
|-----------------------------------------------------|----------|--------|-----------|------------|
| Aroma (end of boil)                                 | Citra    | 25 g   | 20 min    | 12 %       |
| Whirlpool                                           | Amarillo | 50 g   | 0 min     | 9.5 %      |
| 30 min w 80°C                                       |          |        |           |            |
| Whirlpool                                           | Citra    | 25 g   | 0 min     | 12 %       |
| 30 min w 80°C                                       |          |        |           |            |
| Dry Hop                                             | Amarillo | 50 g   | 10 day(s) | 9.5 %      |
| Dodany na początku fermentacji na biotransformację. |          |        |           |            |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory        |
|--------------------------|------|-------|--------|-------------------|
| Lallemand Lalbrew POMONA | Ale  | Slant | 200 ml | Lallemand Lalbrew |

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 3 g    | Mash    | 60 min |
| Fining      | Whirlfloc      | 3 g    | Boil    | 10 min |