

# American Wheat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (45.5%)  | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 3 kg (45.5%)  | 81 %  | 6   |
| Grain | Płatki pszeniczne   | 0.6 kg (9.1%) | 60 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 10 g   | 50 min   | 13.6 %     |
| Aroma (end of boil) | Citra  | 30 g   | 10 min   | 13.6 %     |
| Aroma (end of boil) | Talus  | 10 g   | 5 min    | 7.4 %      |
| Whirlpool           | Talus  | 40 g   | 0 min    | 7.4 %      |
| Whirlpool           | Citra  | 10 g   | 0 min    | 13.6 %     |
| Dry Hop             | Strata | 50 g   | 3 day(s) | 13.6 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |

## Extras

| Type  | Name        | Amount | Use for | Time   |
|-------|-------------|--------|---------|--------|
| Other | łuka ryżowa | 250 g  | Mash    | 60 min |