

# American wheat

- Gravity **12.9 BLG**
- ABV ---
- IBU **55**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 2.5 kg (51%)   | --- % | 6   |
| Grain | Strzegom Pale Ale   | 2.2 kg (44.9%) | --- % | 6   |
| Grain | Strzegom Karmel 30  | 0.2 kg (4.1%)  | --- % | 30  |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Summit   | 20 g   | 60 min   | 14.5 %     |
| Boil      | Summit   | 30 g   | 15 min   | 14.5 %     |
| Boil      | Citra    | 20 g   | 2 min    | 12 %       |
| Whirlpool | Amarillo | 20 g   | 60 min   | 9.5 %      |
| Dry Hop   | Citra    | 30 g   | 7 day(s) | 12 %       |
| Dry Hop   | Amarillo | 30 g   | 7 day(s) | 9.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 187 ml | Safale     |