

American Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **15.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|------|
| Grain | Pilzneński | 2 kg (39.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (29.5%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1.4 kg (27.6%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.18 kg (3.5%) | 55 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 14 % |
| Whirlpool | Amarillo | 20 g | 30 min | 9.5 % |
| Whirlpool | Citra | 30 g | 30 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - American Wheat | Ale | Liquid | 125 ml | Wyeast Labs |

Notes

- 180g/24l
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