

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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