

American Wheat HBR PA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.63 kg (50%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.63 kg (50%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 7.5 g | 50 min | 12 % |
| Boil | Amarillo | 7.5 g | 15 min | 9.5 % |
| Aroma (end of boil) | Citra | 17.5 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Gozdawa - Belgian Fruit & Spicy | Ale | Dry | 7.13 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|---------|----------|------|
| Other | Glukoza | 93.75 g | Bottling | --- |