

American Wheat III

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom - Pilszeński | 1.3 kg (41.9%) | 80 % | 4 |
| Grain | Bestmalz - Pszeniczny | 1.3 kg (41.9%) | 82 % | 4.5 |
| Grain | Płatki pszeniczne | 0.3 kg (9.7%) | 85 % | 3 |
| Grain | Wheat, Torrified | 0.1 kg (3.2%) | 79 % | 6 |
| Grain | Acid Malt | 0.1 kg (3.2%) | --- % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 10 g | 60 min | 14.7 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 7.1 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 13.7 % |
| Whirlpool | Citra | 10 g | 0 min | 13.7 % |
| Whirlpool | Mosaic | 10 g | 0 min | 12.1 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 13.7 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 12.1 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 7.1 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------------|-------------|---------------|-------------------|
| FM50 Kłosy Kansas | Wheat | Slant | 150 ml | Fermentum Mobile |