

# American Wheat IV

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- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **61.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny jasny	1.4 kg (50%)	80 %	6
Grain	Weyermann - Pale Ale	1.2 kg (42.9%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (7.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	13 g	15 min	14.2 %
Boil	USA Citra	30 g	5 min	13.5 %
Dry Hop	USA Citra	20 g	2 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen III	Ale	Slant	75 ml	---