

# American Wheat KISS

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2.25 kg (50%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 2.25 kg (50%) | 83 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Citra   | 15 g   | 60 min   | 12 %       |
| Boil                | Ahtanum | 25 g   | 15 min   | 5 %        |
| Aroma (end of boil) | Citra   | 35 g   | 10 min   | 12 %       |
| Dry Hop             | Citra   | 50 g   | 4 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type  | Name    | Amount | Use for  | Time |
|-------|---------|--------|----------|------|
| Other | glukoza | 120 g  | Bottling | ---  |

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