

American wheat na gozdawach

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

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

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (42.6%)	83 %	5
Grain	Viking Pilsner malt	0.9 kg (19.1%)	82 %	4
Grain	Viking Pale Ale malt	1.5 kg (31.9%)	80 %	5
Sugar	glukoza	0.3 kg (6.4%)	80 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade PL	25 g	15 min	5.2 %
Aroma (end of boil)	Styrian Dragon	25 g	15 min	7.2 %
Boil	lunga	10 g	60 min	11 %