

American wheat podejście 1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------------|--------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (33.3%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 3 kg (50%) | 80 % | 6 |
| Adjunct | płatki owsiane | 1 kg (16.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | citra | 20 g | 0 min | 13.8 % |
| Aroma (end of boil) | equinox | 30 g | 0 min | 12.3 % |
| Aroma (end of boil) | cascade | 30 g | 0 min | 8 % |
| Whirlpool | equinox | 30 g | 20 min | 13.4 % |
| Whirlpool | citra | 30 g | 20 min | 13.8 % |
| Whirlpool | cascade | 30 g | 20 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 25 ml | Fermentis |