

# American Wheat Wariacja

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **70 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **40 min** at **70C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- 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 | Pilzneński            | 1.6 kg (50%)   | 81 %  | 4   |
| Grain | Pszenica niesłodowana | 1.2 kg (37.5%) | 60 %  | 3   |
| Grain | Płatki owsiane        | 0.4 kg (12.5%) | 65 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Citra         | 10 g   | 60 min   | 13.1 %     |
| Whirlpool | Nelson Sauvín | 50 g   | 1 min    | 11 %       |
| Dry Hop   | Galaxy        | 50 g   | 3 day(s) | 15 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 15 g   | Fermentis  |