

American Wheat wigilijka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **82.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **99 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **54 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **63 liter(s)** of **76C** water or to achieve **99 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Wheat Malt | 10 kg (55.6%) | 82 % | 4 |
| Grain | Pilzneński | 8 kg (44.4%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Equinox | 50 g | 60 min | 13.4 % |
| Boil | Mosaic | 50 g | 20 min | 12 % |
| Whirlpool | Centennial | 50 g | 15 min | 9.7 % |
| 80 oC | | | | |
| Whirlpool | Cascade | 50 g | 15 min | 7 % |
| 80 oC | | | | |
| Dry Hop | Galaxy | 75 g | 3 day(s) | 13.3 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 46 g | Fermentis |