

# American Wheate + 2018

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **31**
- SRM **3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **47 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (52.6%)	81 %	4
Grain	Pszeniczny	4.5 kg (47.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	60 g	60 min	6 %
Boil	Cascade	40 g	30 min	6 %
Dry Hop	Cascade	100 g	7 day(s)	6 %
Boil	Cascade	50 g	10 min	6 %
Boil	Cascade	50 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	22 g	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	kolędra nasiona	20 g	Boil	15 min
Spice	Curacao	40 g	Boil	15 min