

Americanwheat22

- Gravity **11.2 BLG**
- ABV ---
- IBU **21**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

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

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.5 kg (50%) | 82 % | 5 |
| Grain | Pilznieński | 2.5 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 6 g | 60 min | 12 % |
| Boil | Citra | 8 g | 15 min | 12 % |
| Whirlpool | Citra | 16 g | 30 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |