

# Mike Lemon - American Wheat Ale

---

- Gravity **12 BLG**
- ABV ---
- IBU **35**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Pszeniczny	2 kg (46.5%)	82 %	5
Grain	Strzegom Pilzneński	1.8 kg (41.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (11.6%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	0 min	13.5 %
Boil	Sorachi Ace	15 g	45 min	10 %
Boil	Sorachi Ace	15 g	55 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile