

## W20 American wheat's dream

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **69 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **69 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Viking Pale Ale malt	0.45 kg (8.3%)	80 %	5
Grain	Słód PSZENICZNY jasny 4,5 EBC Crisp	2.7 kg (50.1%)	83 %	5
Grain	Słód Weyermann Carahell 20-30 EBC 500 g śrutowany	0.25 kg (4.6%)	80 %	20
Grain	Strzegom Pilzneński	1.49 kg (27.6%)	80 %	4
Grain	Słód MONACHIJSKI typ I 16 EBC Crisp	0.5 kg (9.3%)	82 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %
Aroma (end of boil)	Mosaic	20 g	1 min	10 %
Dry Hop	Amarillo	15 g	---	9.5 %

Dry Hop	Equinox	15 g	---	13.1 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
US-5	Ale	Slant	30 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas fosforowy	2.5 g	Mash	---
Water Agent	Gips	2 g	Boil	60 min