

#21 American Wheat

- Gravity **13.6 BLG**
- ABV ---
- IBU **19**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (44.2%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 2 kg (35.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.7%) | 79 % | 16 |
| Grain | zakwaszający | 0.15 kg (2.7%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Marynka | 20 g | 60 min | 9.5 % |
| Mash | Columbus/Tomahawk/Zeus | 30 g | 120 min | 15 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 40 g | 7 day(s) | 15 % |