

## 29/2021- American Wheat - 16.10.2021

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **900 liter(s)**
- Trub loss **0 %**
- Size with trub loss **900 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1000 liter(s)**

### Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **700 liter(s)**
- Total mash volume **900 liter(s)**

### Steps

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

### Mash step by step

- Heat up **700 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **500 liter(s)** of **76C** water or to achieve **1000 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Malteurop - Pilsneński      | 100 kg (50%) | 80 %  | 4   |
| Grain | Malturop - Pszeniczny jasny | 100 kg (50%) | 82 %  | 5   |

### Hops

| Use for   | Name            | Amount | Time   | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil      | Flex            | 40 g   | 60 min | 100 %      |
| Whirlpool | USA Mosaic      | 1000 g | 1 min  | 14.2 %     |
| Whirlpool | Incognito Citra | 0 g    | 1 min  | 1 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 500 g  | Fermentis  |