

## #9 American Wheat

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (58.8%)	85 %	4
Grain	Viking Pale Ale malt	1.1 kg (32.4%)	80 %	5
Grain	Płatki pszeniczne	0.3 kg (8.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	13 g	60 min	15.5 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Nelson Sauvín	50 g	4 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis