

# AM WHEAT

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (39.2%)	80 %	5
Grain	Pszeniczny	1.5 kg (29.4%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (7.8%)	85 %	3
Grain	Płatki owsiane	0.2 kg (3.9%)	85 %	3
Grain	Monachijski Ciemny Steinbach	1 kg (19.6%)	100 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	30 g	30 min	9 %
Whirlpool	Cascade	20 g	30 min	9 %
Whirlpool	Ahtanum	20 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar