

# American Cinek Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (47.6%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (38.1%)	80 %	4
Grain	Płatki owsiane	0.55 kg (10.5%)	85 %	3
Grain	Briess - Carapils Malt	0.2 kg (3.8%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	Citra	30 g	30 min	13.6 %
Whirlpool	Mosaic	30 g	30 min	12.1 %
Dry Hop	Citra	70 g	2 day(s)	13.6 %
Dry Hop	Mosaic	70 g	2 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis