

# American Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (50%)	81 %	4
Grain	Castle Malting - Wheat Blanc	2.1 kg (50%)	83 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	50 min	4.6 %
Boil	Marynka	5 g	50 min	7.1 %
Whirlpool	Cascade	15 g	20 min	5.5 %
Whirlpool	Marynka	5 g	20 min	7.1 %
Dry Hop	Cascade	30 g	10 day(s)	5.5 %
Dry Hop	Falconers Flight	15 g	4 day(s)	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	666 ml	Fermentum Mobile