

# American wheat

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **6.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **42 C**, Time **35 min**
- Temp **51 C**, Time **8 min**
- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **15 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **35 min** at **42C**
- Keep mash **8 min** at **51C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **79C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PSZENICZNY STRZEGOM Viking Malt	7 kg (56%)	82 %	5
Grain	Viking Pale Ale malt	5 kg (40%)	80 %	5
Grain	Słód KARMELOWY PSZENICZNY Viking Malt	0.5 kg (4%)	70 %	75

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Mosaic	10 g	30 min	11.8 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	15 g	10 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewgo Wheat	Wheat	Slant	300 ml	-

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min