

# American Wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Pilzneński	2.5 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	8.9 %
Boil	Marynka	15 g	10 min	8.8 %
Boil	Mosaic	15 g	5 min	11.8 %
Boil	Mosaic	15 g	1 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	10 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Zest	100 g	Boil	15 min