

## American Wheat 2

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **49**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	3 kg (50%)	--- %	6
Grain	Pszeniczny	3 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Amarillo	15 g	15 min	9.5 %
Whirlpool	Citra	50 g	5 min	12 %
Whirlpool	Mandarina Bavaria	20 g	5 min	10 %