

# AMERICAN WHEAT

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.2 kg (51.6%)	81 %	4
Grain	Pszeniczny	1 kg (43%)	85 %	4
Grain	Płatki owsiane	0.125 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13.7 %
Boil	Amarillo	10 g	15 min	8.8 %
Aroma (end of boil)	Citra	25 g	0 min	13.7 %
Aroma (end of boil)	Amarillo	20 g	0 min	8.8 %
Aroma (end of boil)	Cascade	10 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	6 g	Gozdawa