

# American Wheat 25l

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.4 kg (47.1%)	81 %	6
Grain	Weyermann - Pale Ale Malt	2.5 kg (49%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (3.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	60 min	9.4 %
Boil	Citra	20 g	15 min	13.3 %
Boil	Citra	25 g	5 min	13.3 %
Aroma (end of boil)	Citra	25 g	0 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc t	0.5 g	Boil	10 min
Flavor	liście limonki kaffir	10 g	Boil	10 min