

# American Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (56.3%)	80 %	6
Grain	Viking Wheat Malt	0.25 kg (7%)	83 %	5
Grain	Weyermann - Pale Ale Malt	1.3 kg (36.6%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.5 %
Boil	Cascade	20 g	10 min	6.9 %
Dry Hop	Citra	20 g	3 day(s)	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	200 g	Mash	10 min

Fining	Mech Irlandzki	3 g	Boil	10 min
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## Notes

- Dodać łuskę ryżową na wygrzew.  
*Mar 5, 2021, 9:01 PM*