

American wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.7 kg (51.9%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (48.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Citra | 25 g | 25 min | 12 % |
| Aroma (end of boil) | Cascade | 40 g | 1 min | 7.1 % |
| Aroma (end of boil) | Enigma (AUS) | 30 g | 1 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-------|-------|--------|------------|
| Oslo Kveik | Lager | Slant | 40 ml | BOOTLEG |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g | Boil | 12 min |
| Water Agent | Kwas mlekowy | 2.5 g | Mash | 70 min |