

American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (44.8%)	85 %	4
Grain	BESTMALZ - Best Pilsen	3 kg (44.8%)	80.5 %	4
Grain	Słód owsiany Fawcett	0.5 kg (7.5%)	61 %	5
Grain	Weyermann - Carapils	0.2 kg (3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	25 g	20 min	12 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
30 min w 80°C				
Whirlpool	Citra	25 g	0 min	12 %
30 min w 80°C				
Dry Hop	Amarillo	50 g	10 day(s)	9.5 %
Dodany na początku fermentacji na biotransformację.				

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Lallemand Lalbrew POMONA	Ale	Slant	200 ml	Lallemand Lalbrew

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	3 g	Mash	60 min
Fining	Whirlfloc	3 g	Boil	10 min