

American wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.75 kg (35.4%)	85 %	7
Grain	Weyermann pszeniczny jasny	2.4 kg (48.5%)	80 %	6
Grain	Weyermann - Bohemian Pilsner Malt	0.7 kg (14.1%)	81 %	4
Grain	Płatki pszeniczne	0.1 kg (2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sultana	10 g	60 min	15 %
Boil	Sabro	10 g	15 min	15 %
Mash	Amora preta	10 g	0 min	9 %
szyszka				