

## .AMERICAN WHEAT

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- Gravity **13.3 BLG**
- ABV ---
- IBU **27**
- SRM **4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński    | 2.5 kg (49%) | 80 %  | 4   |
| Grain | Pszeniczny             | 2.5 kg (49%) | 85 %  | 4   |
| Grain | Briess - Carapils Malt | 0.1 kg (2%)  | 74 %  | 3   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 15 g   | 60 min | 12 %       |
| Boil    | Amarillo | 15 g   | 15 min | 9.5 %      |
| Boil    | Citra    | 30 g   | 1 min  | 12 %       |

### Yeasts

| Name              | Type  | Form   | Amount | Laboratory       |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 150 ml | Fermentum Mobile |