

# American Wheat

- Gravity **12.4 BLG**
- ABV ---
- IBU **47**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **76 C**, Time **10 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (49.1%)	80 %	4
Grain	Strzegom Pszeniczny	1.2 kg (45.3%)	81 %	6
Grain	Weyermann - Carapils	0.1 kg (3.8%)	78 %	4
Adjunct	Łuska ryżowa	0.05 kg (1.9%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	17 %
Boil	Cascade	10 g	15 min	6.8 %
Boil	Palisade	10 g	15 min	7.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6.8 %
Aroma (end of boil)	Palisade	10 g	0 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min