

American Wheat - BIAB

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.5 kg (42.9%)	82 %	5
Grain	Pilzneński	1 kg (28.6%)	81 %	4
Grain	Simpsons - Maris Otter	0.6 kg (17.1%)	81 %	6
Grain	Płatki pszeniczne	0.4 kg (11.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13.5 g	60 min	11.5 %
Whirlpool	Motueka	45 g	15 min	7 %
Dry Hop	Motueka	30 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Stranda Kveik	Ale	Liquid	15 ml	White Labs