

# American Wheat - BIAB

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7.6 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **-1.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 1 kg (42.6%)    | 82 %  | 5   |
| Grain | Pilznieński              | 0.7 kg (29.8%)  | 81 %  | 4   |
| Grain | Simpsons - Maris Otter   | 0.4 kg (17%)    | 81 %  | 6   |
| Grain | Płatki pszeniczne        | 0.25 kg (10.6%) | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Magnum | 9 g    | 60 min   | 11.5 %     |
| Whirlpool | Kohatu | 30 g   | 15 min   | 1 %        |
| Dry Hop   | Kohatu | 20 g   | 3 day(s) | 7.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | Fermentis  |