

# American Wheat v3 (piwo nr 15)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 2 kg (44.4%)   | 79 %  | 6   |
| Grain | Weyermann pszeniczny jasny | 2 kg (44.4%)   | 80 %  | 6   |
| Grain | Caramel Pale               | 0.5 kg (11.1%) | 77 %  | 8   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Centennial | 10 g   | 50 min | 9.5 %      |
| Boil                | Centennial | 15 g   | 30 min | 9.5 %      |
| Boil                | Centennial | 25 g   | 5 min  | 9.5 %      |
| Aroma (end of boil) | Ahtanum    | 50 g   | 1 min  | 3.4 %      |

## Yeasts

| Name              | Type  | Form   | Amount  | Laboratory       |
|-------------------|-------|--------|---------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type | Name            | Amount | Use for | Time  |
|------|-----------------|--------|---------|-------|
| Herb | Mięta pieprzowa | 25 g   | Boil    | 4 min |