

# Imperial American Wheat

- Gravity **19.6 BLG**
- ABV ---
- IBU **72**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **23 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (50%)	80 %	4
Grain	Pszeniczny	4 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10.6 %
Boil	Citra	25 g	30 min	12 %
Boil	Centennial	25 g	15 min	10.5 %
Boil	Cascade	25 g	5 min	6.9 %
Boil	Cascade	25 g	0 min	6.9 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Cascade	70 g	7 day(s)	6.9 %
Dry Hop	Centennial	25 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile