

PiwoWarZone American Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (57.7%)	82 %	5
Grain	Pale Ale Flagon	1 kg (19.2%)	80 %	5
Grain	Płatki owsiane	1 kg (19.2%)	85 %	3
Grain	Żytni	0.2 kg (3.8%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	200 ml	White Labs