

## Session AMERICAN WHEAT

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **55**
- SRM **3.1**
- 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 **85 %**
- Liquor-to-grist ratio **7.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.6 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.1 kg (40%)	81 %	6
Grain	Viking Pale Ale malt	0.55 kg (20%)	80 %	5
Grain	Biscuit Malt	0.1 kg (3.6%)	79 %	45
Grain	Płatki owsiane	1 kg (36.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	15 g	5 min	12 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Mosaic	50 g	30 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	100 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min
Water Agent	płatki drożdżowe	5 g	Boil	60 min
Flavor	zest z limonki	20 g	Secondary	2 day(s)