

Uniwersal American Wheat

- Gravity **12.3 BLG**
- ABV ---
- IBU **24**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (47.1%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (47.1%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (5.9%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 14 g | 60 min | 11.9 % |
| Aroma (end of boil) | Citra | 16 g | 5 min | 11.9 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |