

Wheat ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 1 kg (40%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (60%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 15 g | 1 min | 12 % |
| Aroma (end of boil) | Amarillo | 15 g | 1 min | 9.5 % |
| Whirlpool | Citra | 25 g | 5 min | 12 % |
| Whirlpool | Amarillo | 25 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM52 Amerykański Sen | Ale | Slant | 50 ml | --- |