

# Wheat ale

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- 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  | ---        |