

## # 22 American Wheat

- Gravity **13.8 BLG**
- ABV ---
- IBU **31**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (50%)	81 %	4
Grain	Weyermann pszeniczny jasny	3 kg (50%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.4 %
Boil	Cascade	20 g	15 min	8.1 %
Aroma (end of boil)	Citra	30 g	0 min	12.4 %
Aroma (end of boil)	Cascade	30 g	0 min	8.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile