

AMERICA WHEAT 2020

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.4**
- 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 **9 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (41.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2.5 kg (52.1%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Aroma (end of boil) | Nelson Sauvín | 10 g | 5 min | 11 % |
| Whirlpool | Nelson Sauvín | 20 g | 10 min | 11 % |
| Whirlpool | Nelson Sauvín | 20 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 8 g | --- |