

America wheat (wesele)

- Gravity **11.7 BLG**
- ABV ---
- IBU **24**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **40.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **40.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3.5 kg (56.5%) | 80 % | 6 |
| Grain | Pilzneński Weyermann | 1 kg (16.1%) | 81 % | 4 |
| Grain | zakwaszający | 0.2 kg (3.2%) | 70 % | 4 |
| Grain | pszeniczny | 0.5 kg (8.1%) | 77 % | 18 |
| Grain | pale ale | 1 kg (16.1%) | 78 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13 % |
| Boil | Simcoe | 10 g | 30 min | 13 % |
| Boil | simcoe | 10 g | 5 min | 13 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Boil | Citra | 15 g | 0 min | 12 % |
| Boil | Mosaic | 10 g | 0 min | 10 % |
| Dry Hop | Mosaic | 20 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 400 ml | Fermentum Mobile |