

# American carmel Wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **8.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny  | 2 kg (31.3%)  | 81 %  | 6   |
| Grain | Viking Pale Ale malt | 2 kg (31.3%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.4 kg (6.3%) | 85 %  | 3   |
| Grain | Caramel Aromatic     | 2 kg (31.3%)  | 80 %  | 50  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | chinook | 15 g   | 60 min   | 11 %       |
| Boil    | Galaxy  | 50 g   | 10 min   | 15 %       |
| Dry Hop | Citra   | 50 g   | 5 day(s) | 12 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 30 ml  | Fermentum Mobile |