

# American Weat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **19.6**
- 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 **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (45.1%)	81 %	6
Grain	Viking Pale Ale malt	2 kg (30.1%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3
Grain	Fawcett Pszeniczny Crystal	0.5 kg (7.5%)	80 %	150
Grain	Caraaroma	0.25 kg (3.8%)	78 %	400
Grain	Carahell	0.25 kg (3.8%)	77 %	26
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.8%)	73 %	1001

## 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
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FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile
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