

# American Wheat 1#

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (64.5%)	79 %	6
Grain	Pszeniczny	2.5 kg (32.3%)	85 %	4
Grain	Melanoiden Malt	0.25 kg (3.2%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	50 min	11.7 %
Whirlpool	Chinook	70 g	30 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Uniwersalne	Ale	Slant	1000 ml	NA