

# American Wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	płatki pszeniczne	3 kg (60%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	35 g	60 min	4.6 %
Aroma (end of boil)	Lemon drop	5 g	5 min	4.6 %
Dry Hop	Lemon drop	60 g	5 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Wheat	Slant	300 ml	white labs