

# american wheat

- Gravity **11.7 BLG**
- ABV ---
- IBU **27**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (48.9%)	80 %	4
Grain	Pszeniczny	2.3 kg (51.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	50 min	13.5 %
Boil	Cascade	20 g	20 min	6.8 %
Boil	Centennial	15 g	0 min	9.4 %
Whirlpool	Citra	20 g	30 min	13.5 %
Whirlpool	Centennial	15 g	30 min	9.4 %
Dry Hop	Cascade	20 g	7 day(s)	6.8 %
Dry Hop	Centennial	20 g	7 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Notes

- 12 blg - 3 blg burzliwa tydzień  
cicha 10 dni - 2 blg  
zabutelkowano 22.01.2017

dodano 160 gr glukozy 4g/0,5l  
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