

## American wheat #2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **0.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	2 kg (45.5%)	83 %	---
Grain	Słód pilzneński	2 kg (45.5%)	80 %	---
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	50 min	10 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki	2000 g	Primary	---