

# American wheat

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **68 C**, Time **666 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **666 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **79C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 2 kg (52.6%)   | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 1.8 kg (47.4%) | 80 %  | 5   |

## Hops

| Use for             | Name              | Amount | Time      | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Boil                | Marynka           | 20 g   | 50 min    | 7.1 %      |
| Boil                | Cascade           | 20 g   | 15 min    | 5.5 %      |
| Aroma (end of boil) | Cascade           | 15 g   | 5 min     | 5.5 %      |
| Aroma (end of boil) | Falconer's Flight | 15 g   | 5 min     | 11 %       |
| Dry Hop             | Nelson Sauvin     | 20 g   | 10 day(s) | 11 %       |
| Dry Hop             | Falconer's Flight | 20 g   | 4 day(s)  | 11 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type        | Name | Amount | Use for | Time    |
|-------------|------|--------|---------|---------|
| Water Agent | Gips | 5 g    | Mash    | 666 min |

### Notes

- Wystadzanie:
  - 9,5 l H<sub>2</sub>O + 3 ml kwasu mlekowego 80 %
  - 9,5 l H<sub>2</sub>O + 3 ml kwasu mlekowego 80 %*Jul 16, 2019, 1:46 PM*