

# AMERICAN WHEAT 3

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **33.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (41.2%)	81 %	4
Grain	Pszeniczny	3.5 kg (41.2%)	85 %	4
Grain	Strzegom Monachijski typ I	0.75 kg (8.8%)	79 %	16
Grain	Rye, Flaked	0.75 kg (8.8%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	10.5 %
Aroma (end of boil)	Citra	25 g	10 min	13.1 %
Aroma (end of boil)	Simcoe	30 g	5 min	14.5 %
Aroma (end of boil)	Mosaic	25 g	1 min	13.2 %
Whirlpool	Centennial	25 g	1 min	10.5 %
Dry Hop	Simcoe	20 g	3 day(s)	14.5 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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fm52	Ale	Slant	300340 ml	fm
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