

# American Wheat 36 L

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **27**
- SRM **2.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **34.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pszeniczny           | 2 kg (36.4%)  | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (36.4%)  | 80 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (9.1%) | 85 %  | --- |
| Grain | Pilznieński          | 1 kg (18.2%)  | 81 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Citra      | 20 g   | 60 min | 12 %       |
| Boil    | Chinook PL | 30 g   | 10 min | 13 %       |
| Boil    | Chinook PL | 40 g   | 0 min  | 13 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Spice  | curacao   | 30 g   | Boil    | 10 min |
| Spice  | kolendra  | 30 g   | Boil    | 10 min |
| Fining | whirflock | 1 g    | Boil    | 10 min |