

# American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Viking malt | 1.3 kg (72.2%) | --- % | 4   |
| Grain | Słód Pilzneński             | 0.5 kg (27.8%) | --- % | 4   |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Marynka        | 5 g    | 30 min | 7.8 %      |
| Boil    | Styrian Dragon | 10 g   | 10 min | 8 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us 5 | Ale  | Dry  | 5 g    | ---        |

## Extras

| Type  | Name             | Amount | Use for | Time   |
|-------|------------------|--------|---------|--------|
| Other | Płatki owsiane   | 200 g  | Mash    | 60 min |
| Other | Płatki orkiszowe | 200 g  | Mash    | 60 min |