

American wheat

- Gravity **12.9 BLG**
- ABV ---
- IBU **55**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.5 kg (51%)	--- %	6
Grain	Strzegom Pale Ale	2.2 kg (44.9%)	--- %	6
Grain	Strzegom Karmel 30	0.2 kg (4.1%)	--- %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	14.5 %
Boil	Summit	30 g	15 min	14.5 %
Boil	Citra	20 g	2 min	12 %
Whirlpool	Amarillo	20 g	60 min	9.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	187 ml	Safale