

## American wheat - American dream

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (46.7%) | 80 %   | 6   |
| Grain | Weyermann - Pilsner Malt   | 2 kg (37.4%)   | 81 %   | 5   |
| Grain | Heidelberg                 | 0.5 kg (9.3%)  | 80.5 % | 2   |
| Grain | Caramunich® typ I          | 0.15 kg (2.8%) | 73 %   | 80  |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3.7%)  | 79 %   | 16  |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 24 g   | 60 min | 12 %       |
| Boil                | Amarillo | 20 g   | 15 min | 9.5 %      |
| Aroma (end of boil) | Citra    | 35 g   | 0 min  | 12 %       |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | ---        |