

American Wheat nr.25

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2.1 kg (40.4%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.6%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	20 g	60 min	5 %
Boil	Willamette	25 g	10 min	5 %
Boil	Willamette	5 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Wheat	Liquid	10 ml	---