

# American Wheat - Sunshine Wheat

- Gravity **11 BLG**
- ABV ---
- IBU **32**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (47.6%)	80 %	4
Grain	Weyermann pszeniczny jasny	2 kg (47.6%)	80 %	6
Grain	Bestmalz Carmel Pils	0.2 kg (4.8%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	13.5 %
Boil	Amarillo	15 g	15 min	8.8 %
Boil	Amarillo	10 g	10 min	8.8 %
Boil	Citra	15 g	5 min	13.5 %
Whirlpool	Amarillo	25 g	0 min	8.8 %
Whirlpool	Citra	25 g	0 min	13.5 %
Dry Hop	Citra	50 g	4 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	550 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Boil	60 min

## Notes

- Citra - 100g  
Amarillo - 50g  
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