

American Wheat - Sunshine Wheat

- Gravity **11 BLG**
- ABV ---
- IBU **56**
- SRM **5.2**
- 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 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

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

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 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 (44.9%)	80 %	4
Grain	Weyermann pszeniczny jasny	2 kg (44.9%)	80 %	6
Grain	Zakwaszający	0.25 kg (5.6%)	1 %	3
Grain	Karmelowy jasny	0.2 kg (4.5%)	--- %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	50 min	12 %
Boil	Amarillo	20 g	35 min	9.5 %
Boil	Citra	30 g	10 min	12 %
Dry Hop	Citra	5 g	4 day(s)	12 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszone skórki cytryny	20 g	Boil	15 min
Water Agent	Gips piwowarski	5 g	Boil	60 min