

AMERICAN WHEAT W

- Gravity **12.6 BLG**
- ABV ---
- IBU **29**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **33.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **28.3 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.8 kg (46.9%) | 81 % | 4 |
| Grain | Pszeniczny | 3.8 kg (46.9%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.2%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 7.1 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 11.8 % |
| Aroma (end of boil) | Simcoe | 25 g | 5 min | 13 % |
| Aroma (end of boil) | Mosaic | 25 g | 1 min | 11.2 % |
| Whirlpool | Centennial | 25 g | 1 min | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| 05 | Ale | Dry | 11 g | 2x |