

# American Wheate 50

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- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **63.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **41.8 liter(s)** of **76C** water or to achieve **63.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	5 kg (45.5%)	80 %	5
Grain	Strzegom Pilzneński	5 kg (45.5%)	80 %	4
Grain	Carahell karmelowy	1 kg (9.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Ahtanum	50 g	30 min	5 %
Boil	Citra	60 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	kolędra	25 g	Boil	15 min

Flavor	curacao	40 g	Boil	15 min
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