

# American Zandka Wheat

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.09 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (45.5%)	81 %	6
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	15 g	60 min	12 %
Boil	Amarillo	20 g	15 min	8.5 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	robot