

American Wheat

- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	3.5 kg (50%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	15 min	13.5 %
Boil	Mosaic	10 g	15 min	12 %
Boil	Chinook	10 g	15 min	13 %
Boil	Chinook	10 g	0 min	13 %
Boil	Mosaic	10 g	0 min	12 %
Boil	Citra	10 g	0 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	13 %
Whirlpool	Po 25 g przez godzinę Citra/Mosaic/Chinook	25 g	80 min	13 %
Dry Hop	Po 20 g Citra/Mosaic/Chinook	20 g	6 day(s)	13 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis