

# American Wheat Weselny

- Gravity **11.2 BLG**
- ABV ---
- IBU **24**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 2.2 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Marynka  | 12 g   | 60 min   | 8.8 %      |
| Boil    | Amarillo | 15 g   | 15 min   | 8.8 %      |
| Boil    | Citra    | 10 g   | 5 min    | 13.5 %     |
| Boil    | Amarillo | 15 g   | 0 min    | 8.8 %      |
| Boil    | Citra    | 10 g   | 0 min    | 13.5 %     |
| Dry Hop | Amarillo | 20 g   | 3 day(s) | 8.8 %      |
| Dry Hop | Citra    | 30 g   | 3 day(s) | 13.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |