

## America wheat

- Gravity **12.6 BLG**
- ABV ---
- IBU **26**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.35 kg (48.5%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2.5 kg (51.5%)  | 80 %  | 3   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 15 g   | 30 min | 10 %       |
| Boil    | Mosaic | 15 g   | 15 min | 10 %       |
| Boil    | Mosaic | 15 g   | 5 min  | 10 %       |

### Yeasts

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

### Extras

| Type  | Name                   | Amount | Use for | Time   |
|-------|------------------------|--------|---------|--------|
| Spice | mięta pieprzowa liście | 20 g   | Boil    | 10 min |

### Notes

- mięta - liście 10 g - 10'

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

mięta - liście 10 g - 0'  
*Feb 4, 2017, 5:19 PM*