

American Wheat - konkurs Pna

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **68 C**, Time **666 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **666 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (41.9%)	82 %	4
Grain	Viking Wheat Malt	2 kg (41.9%)	83 %	5
Grain	Wheat, Torrified	0.5 kg (10.5%)	79 %	4
Grain	Biscuit Malt	0.277 kg (5.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	6 g	50 min	13.5 %
Boil	Simcoe	20 g	15 min	13.5 %
Whirlpool	Citra	35 g	20 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórza	Ale	Liquid	12 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Vitamoni Combi	5 g	Boil	5 min