

## # 22 American Wheat

- Gravity **13.8 BLG**
- ABV ---
- IBU **31**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount     | Yield | EBC |
|-------|-----------------------------------|------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (50%) | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny        | 3 kg (50%) | 80 %  | 6   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Citra   | 20 g   | 60 min | 12.4 %     |
| Boil                | Cascade | 20 g   | 15 min | 8.1 %      |
| Aroma (end of boil) | Citra   | 30 g   | 0 min  | 12.4 %     |
| Aroma (end of boil) | Cascade | 30 g   | 0 min  | 8.1 %      |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |