

## #26 American Wheat

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **40.2 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	4 kg (53.3%)	82 %	6
Grain	Weyermann - Pilsner Malt	3.5 kg (46.7%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	13 %
Boil	Amarillo	50 g	10 min	9.6 %
Aroma (end of boil)	Citra	75 g	0 min	13 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	60 g	Boil	10 min