

## #3 American Wheat

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (30%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (40%)	80 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (30%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Whirlpool	Citra	35 g	1 min	12 %

### Yeasts

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