

#38 American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **66 C**, Time **80 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **66C**
- 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 | Pszeniczny | 2.7 kg (52.9%) | 85 % | 4 |
| Grain | Pilzneński | 1 kg (19.6%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 0.8 kg (15.7%) | 79 % | 6 |
| Grain | Monachijski | 0.4 kg (7.8%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.2 kg (3.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Citra | 20 g | 15 min | 14.2 % |
| Boil | Cascade | 20 g | 15 min | 7.1 % |
| Boil | Galaxy | 20 g | 15 min | 13.3 % |
| Boil | Citra | 10 g | 5 min | 14.2 % |
| Boil | Cascade | 10 g | 5 min | 7.1 % |
| Boil | Galaxy | 10 g | 5 min | 13.3 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 14.2 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 7.1 % |
| Dry Hop | Galaxy | 20 g | 3 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us-05 | Ale | Dry | 11 g | --- |