

# American smoked wheat

- Gravity **13.2 BLG**
- ABV ---
- IBU **36**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	1 kg (18.2%)	81 %	6
Grain	Pale Ale	2 kg (36.4%)	80 %	4
Grain	Briess - Wheat Malt, White	2.5 kg (45.5%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Citra	30 g	5 min	12 %
Whirlpool	Mosaic	15 g	---	10 %

## Yeasts

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