

American Wheat #11

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 3 kg (42.9%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Mosaic | 50 g | 50 min | 10 % |
| Whirlpool | Equinox | 50 g | 5 min | 13.1 % |
| Dry Hop | Equinox | 100 g | 7 day(s) | 13.1 % |
| Dry Hop | Mosaic | 100 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |