

## American wheat 12

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- Gravity **11.6 BLG**
- ABV ---
- IBU **44**
- SRM **4.7**
- 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	2 kg (47.6%)	--- %	5
Grain	Przeniczny Strzegom	2 kg (47.6%)	--- %	3
Grain	Karmelowy Jasny Strzegom	0.2 kg (4.8%)	--- %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	55 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	30 ml	---