

# American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.5 kg (55.6%)	81 %	6
Grain	Pilzneński	1 kg (37%)	81 %	4
Grain	Biscuit Malt	0.2 kg (7.4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	10.5 %
Whirlpool	Cascade	17 g	0 min	6 %
Whirlpool	Centennial	17 g	0 min	10.5 %
Dry Hop	Cascade	17 g	7 day(s)	6 %
Dry Hop	Centennial	17 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Slant	85 ml	Safeale