

# AMERICAN WHEAT

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.8**
- 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 **1 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Viking Wheat Malt	2 kg (44.4%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	8 %
Aroma (end of boil)	Citra	5 g	15 min	12 %
Aroma (end of boil)	Simcoe	5 g	15 min	13.2 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Dry Hop	Citra	35 g	7 day(s)	12 %
Dry Hop	Simcoe	35 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-33	Ale	Slant	250 ml	Fermentis
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