

# American Wheat

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **5.1**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.325 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (49%)	85 %	7
Grain	Strzegom Pszeniczny	2.5 kg (49%)	81 %	6
Grain	Monachijski	0.1 kg (2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	60 min	6 %
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Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %

## Yeasts

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

## Notes

- Na konkursie odpadło w eliminacjach, zbyt chlebowe, lekki aldehyd.  
*Feb 2, 2020, 5:43 PM*