

# American wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 1.5 kg (25%)   | 85 %  | 4   |
| Grain | Pilznieński          | 2.5 kg (41.7%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (33.3%)   | 80 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Citra   | 10 g   | 60 min   | 12 %       |
| Boil                | Cascade | 10 g   | 20 min   | 7 %        |
| Aroma (end of boil) | Simcoe  | 10 g   | 5 min    | 13.2 %     |
| Whirlpool           | Simcoe  | 20 g   | 0 min    | 13.2 %     |
| Whirlpool           | Cascade | 20 g   | 0 min    | 7 %        |
| Whirlpool           | Citra   | 20 g   | 0 min    | 12 %       |
| Dry Hop             | Citra   | 50 g   | 3 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5.75 g | Safale     |