

American Wheat 29

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2.5 kg (41.7%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2.5 kg (41.7%) | 82 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg (8.3%) | 77 % | 4 |
| Grain | Rye Malt | 0.5 kg (8.3%) | 63 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|-----------|------------|
| Boil | Magnum | 50 g | 60 min | 10.6 % |
| Whirlpool | Zula | 20 g | 15 min | 13.3 % |
| Whirlpool | Mosaic | 20 g | 15 min | 11.4 % |
| Dry Hop | Zula | 30 g | 3 day(s) | 13.3 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 11.4 % |
| Dry Hop | zula | 20 g | 14 day(s) | 13.3 % |
| Dry Hop | Mosaic | 20 g | 14 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| lallemand wheat | Ale | Slant | 100 ml | Lallemand |