

# 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