

# American Wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **55 C**, Time **10 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.16 kg (46.5%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1.16 kg (46.5%)	82 %	5
Grain	Karmelowy Czerwony	0.175 kg (7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	6 g	60 min	5.1 %
Boil	Cascade PL	8 g	5 min	5.2 %
Boil	Centennial	12 g	1 min	10.5 %
Whirlpool	Citra	6 g	10 min	12 %
Whirlpool	Cascade PL	6 g	10 min	5.2 %
Dry Hop	Citra	8 g	5 day(s)	12 %
Dry Hop	Cascade PL	8 g	5 day(s)	5.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Wheat	Dry	7.5 g	---