

## American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (38.1%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	3 kg (57.1%)	82 %	4
Grain	Oats, Flaked	0.25 kg (4.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Dry Hop	Falconer's Flight	50 g	3 day(s)	10.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	LalBrew
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### Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	4 g	Bottling	---