

American Wheat #5

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **75 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2 kg (40%)	85 %	5
Grain	Weyermann - Pilsner Malt	3 kg (60%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	15 g	60 min	11 %
Aroma (end of boil)	Premiant	200 g	0 min	8 %
Aroma (end of boil)	X13456	100 g	0 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	200 ml	Fermentum Mobile