

# American wheat

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- Gravity **13.1 BLG**
- ABV ---
- IBU **38**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.2 kg (50%)	80 %	6
Grain	Strzegom Pilzneński	2.2 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	15 g	60 min	14.5 %
Aroma (end of boil)	Pacific Jade	30 g	0 min	14.5 %
Boil	Azacca	15 g	15 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Wheat	Liquid	125 ml	wyeast