

# American Wheat Ale

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- Gravity **11.9 BLG**
- ABV ---
- IBU **24**
- SRM **3.8**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (53.6%)	80 %	4
Grain	Weyermann - Carapils	0.15 kg (3.1%)	78 %	4
Grain	Pszeniczny	2.1 kg (43.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	15 g	60 min	3.6 %
Boil	Cascade	15 g	60 min	6 %
Boil	Styrian Golding	15 g	10 min	3.6 %
Boil	Cascade	15 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis