

# American wheat - low alc

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **35**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy  | 2.5 kg (51.5%) | 80 %  | 4   |
| Grain | Weyermann - Caraamber | 0.35 kg (7.2%) | 75 %  | 65  |
| Grain | Pszeniczny            | 2 kg (41.2%)   | 78 %  | 4   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Cascade    | 50 g   | 20 min   | 6 %        |
| Whirlpool | Centennial | 50 g   | 20 min   | 10.5 %     |
| Whirlpool | Marynka    | 35 g   | 20 min   | 10 %       |
| Dry Hop   | Cascade    | 50 g   | 3 day(s) | 6 %        |
| Dry Hop   | Centennial | 50 g   | 3 day(s) | 10.5 %     |
| Dry Hop   | Equinox    | 100 g  | 3 day(s) | 13.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Safale     |