

# American Wheat V

- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	1.3 kg (50%)	80 %	6
Grain	Weyermann - Pszeniczny jasny	1.1 kg (42.3%)	80 %	6
Grain	Płatki owsiane błyskawiczne	0.2 kg (7.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	10 g	60 min	14.2 %
Boil	USA Citra	40 g	0 min	13.5 %
Dry Hop	USA Citra	10 g	3 day(s)	13.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	15 min