

# American Wheat

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- Gravity **14 BLG**
- ABV ---
- IBU **40**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

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

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **liter(s)** of **C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.85 kg (50%)	80 %	4
Grain	Pszeniczny	2.85 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	11.2 %
Boil	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Citra	30 g	10 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	111111 ml	Safale

## Notes

- 13,5BLG  
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