

# American Wheate

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- Gravity **12 BLG**
- ABV ---
- IBU **42**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (51.7%)	70 %	4
Grain	Pszeniczny	2.15 kg (48.3%)	71 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Amarillo	15 g	40 min	9.5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

## Yeasts

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

## Notes

- Odfermentowało do 2 BLG  
*Mar 4, 2016, 1:08 PM*