

# Americano wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.5**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.7 kg (58.7%)	85 %	4
Grain	Pilzneński	1.9 kg (41.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12.9 %
Boil	Amarillo	10 g	10 min	8.5 %
Boil	Cascade	10 g	5 min	7.1 %
Boil	Citra	10 g	3 min	12.9 %
Aroma (end of boil)	Amarillo	15 g	0 min	8.5 %
Aroma (end of boil)	Simcoe	15 g	0 min	12.9 %
Aroma (end of boil)	Cascade	10 g	0 min	7.1 %
Dry Hop	Simcoe	10 g	5 day(s)	12.9 %
Dry Hop	Mosaic	30 g	5 day(s)	12.3 %
Dry Hop	Cascade	30 g	3 day(s)	7.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	200 ml	Fermentis