

# Lichtus American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **60.7C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.61 kg (46.9%)	80.5 %	4
Grain	Briess - Wheat Malt, White	1.07 kg (31.2%)	85 %	5
Grain	Briess DME - Bavarian Wheat	0.54 kg (15.7%)	95 %	6
Grain	Oats, Flaked	0.21 kg (6.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Amarilo	20 g	5 min	9.5 %
Boil	Citra	20 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us05	Ale	Slant	400 ml	---
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