AMERICAN WHEAT

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg *(50%)*	82 %	4
Grain	Viking Wheat Malt	2.5 kg *(50%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	15 min	10 %
Boil	Cascade	25 g	5 min	6 %
Dry Hop	Cascade	25 g	2 day(s)	6 %
Dry Hop	Mosaic	10 g	2 day(s)	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloct	1 g	Boil	10 min
Water Agent	Gips Piwowarski	2 g	Mash	65 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.