

#53 American Wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **4 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.47 kg (52%)	85 %	4
Grain	Pilzneński	1.04 kg (36.8%)	81 %	4
Grain	Płatki pszeniczne	0.315 kg (11.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	45 min	11 %
Boil	Centennial	8 g	30 min	9.7 %
Whirlpool	Centennial	12 g	5 min	9.7 %
Whirlpool	Citra	30 g	5 min	12.3 %
Whirlpool	Galaxy	34 g	5 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	---