

American Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (40%)	80 %	5
Grain	Pszeniczny	2.9 kg (52.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	40 min	13.7 %
Boil	Mosaic	10 g	10 min	11.8 %
Aroma (end of boil)	Mosaic	10 g	5 min	11.8 %
Whirlpool	Citra	20 g	0 min	13.7 %
Whirlpool	Mosaic	5 g	0 min	11.8 %
Dry Hop	Citra	25 g	3 day(s)	13.7 %
Dry Hop	Mosaic	40 g	3 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis