

American Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **83**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.5 kg (17.9%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	2.05 kg (73.2%)	85 %	5
Grain	Weyermann - Acidulated Malt	0.05 kg (1.8%)	80 %	6
Grain	Karmelowy Czerwony	0.05 kg (1.8%)	75 %	59
Grain	Płatki owsiane	0.15 kg (5.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Whirlpool	Simcoe	15 g	20 min	13.2 %
Whirlpool	Amarillo	15 g	20 min	9.5 %
Dry Hop	Citra	25 g	5 day(s)	12 %

Dry Hop	Amarillo	10 g	5 day(s)	9.5 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.75 g	Fermentis