American Wheat Simcoe

- Gravity **12.1 BLG**
- ABV **---**
- IBU **21**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

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

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **--- liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **83.5C**
- Add grains
- Keep mash **10 min** at **76C**
- Sparge using **-11 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg	80 %	4
Grain	Pszeniczny	2 kg	83 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	13 g	60 min	12.9 %
Boil	Simcoe	17 g	0 min	12.9 %
Dry Hop	Simcoe	20 g	5 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	100 g	Safale

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