

# Pure American Wheat

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (50%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	15 g	60 min	6.6 %
Boil	Barbe Rouge	15 g	15 min	6.6 %
Dry Hop	Barbe Rouge	20 g	3 day(s)	6.6 %
Boil	Mosaic	10 g	15 min	10 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

## Yeasts

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