American Wheat Centennial na 20L

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **4**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.95 kg *(69.9%)*	81 %	4
Grain	Pszeniczny	1.7 kg *(30.1%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	30 min	10.5 %
Boil	Centennial	80 g	1 min	10.5 %

Yeasts

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