American Wheat VIII

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- 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 **40 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny jasny	1.5 kg *(50%)*	80 %	6
Grain	Weyermann - Pale Ale	1.3 kg *(43.3%)*	80 %	6
Grain	Weyermann - Carapils	0.2 kg *(6.7%)*	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Tomahawk	10 g	60 min	15.8 %
Boil	USA Mosaic	15 g	5 min	11.8 %
Boil	USA Mosaic	25 g	0 min	11.8 %
Dry Hop	USA Mosaic	10 g	3 day(s)	11.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time

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

Flavor	Zest z cytryny	40 g	Boil	0 min