

## American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.1 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 1.8 kg (50%) | 82 %  | 4   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Citra      | 10 g   | 60 min   | 12 %       |
| Boil    | Centennial | 10 g   | 10 min   | 10.5 %     |
| Boil    | Citra      | 40 g   | 0 min    | 12 %       |
| Dry Hop | Centennial | 25 g   | 3 day(s) | 10.5 %     |

### Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 18.75 g | Fermentis  |