American wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(49.5%)*	80 %	4
Grain	Pszeniczny	2.5 kg *(49.5%)*	85 %	4
Grain	Weyermann - Acidulated Malt	0.05 kg *(1%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Boil	Simcoe	5 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	5 g	5 min	9.5 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Dry Hop	Simcoe	15 g	5 day(s)	13.2 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %
Dry Hop	Citra	15 g	5 day(s)	12 %

Yeasts

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

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