American wheat pl

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- 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 **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg *(50%)*	85 %	4
Grain	Viking Pale Ale malt	2 kg *(40%)*	80 %	5
Grain	Płatki owsiane	0.5 kg *(10%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	izabella	10 g	15 min	5 %
Boil	Cascade PL	10 g	15 min	5.2 %
Whirlpool	Cascade PL	10 g	0 min	5.2 %
Whirlpool	izabella	10 g	0 min	5 %
Dry Hop	Cascade PL	30 g	3 day(s)	5.2 %
Dry Hop	izabella	30 g	3 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

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