

## American Wheat #2

- Gravity **13.5 BLG**
- ABV ---
- IBU **21**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount     | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Pszeniczny        | 3 kg (50%) | 79 %  | 4   |
| Grain | Strzegom Pale Ale | 3 kg (50%) | 79 %  | 6   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Cascade | 10 g   | 30 min   | 6 %        |
| Aroma (end of boil) | Equinox | 10 g   | 10 min   | 13.1 %     |
| Whirlpool           | Chinook | 15 g   | 30 min   | 13 %       |
| Whirlpool           | Cascade | 15 g   | 30 min   | 6 %        |
| Whirlpool           | Equinox | 15 g   | 30 min   | 13.1 %     |
| Dry Hop             | Chinook | 15 g   | 5 day(s) | 13 %       |
| Dry Hop             | Cascade | 15 g   | 5 day(s) | 6 %        |
| Dry Hop             | Equinox | 15 g   | 5 day(s) | 13.1 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |