

## American Wheat #11

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 3 kg (42.9%) | 81 %  | 6   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Mosaic  | 50 g   | 50 min   | 10 %       |
| Whirlpool | Equinox | 50 g   | 5 min    | 13.1 %     |
| Dry Hop   | Equinox | 100 g  | 7 day(s) | 13.1 %     |
| Dry Hop   | Mosaic  | 100 g  | 7 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |