

# American Wheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.6 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.6 kg (50%)	81 %	4
Grain	Pszeniczny	2.1 kg (40.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	10.5 %
Boil	Cascade	15 g	15 min	5.8 %
Boil	Cascade	15 g	0 min	12 %
Boil	Kohatu	26 g	0 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LallBrew Verdant IPA	Ale	Slant	135 ml	Lallemand