#45 American Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **4.1**
- 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 **14 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.77 kg *(45.7%)*	83 %	7
Grain	Pszeniczny	2 kg *(51.7%)*	85 %	4
Grain	Amber Malt	0.1 kg *(2.6%)*	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	38 g	60 min	10.9 %
Whirlpool	Citra	20 g	1 min	12 %
Whirlpool	Motueka	20 g	1 min	6 %
Whirlpool	Nelson Sauvin	20 g	1 min	11 %
Dry Hop	Nelson Sauvin	17 g	2 day(s)	11 %
Dry Hop	Motueka	12 g	2 day(s)	7 %
Dry Hop	Citra	17 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	100 ml	Wyeast Labs

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