

#? American Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep lager	1.9 kg (50%)	78 %	7
Grain	Viking Wheat Malt	1.6 kg (42.1%)	83 %	5
Grain	Cara-Pils/Dextrine	0.25 kg (6.6%)	72 %	4
Adjunct	Łuska ryżowa	0.05 kg (1.3%)	1 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Whirlpool	WAI-ITI	50 g	25 min	4.1 %
Whirlpool	Amarillo	50 g	25 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	---