

## #24 American Wheat 2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (49.5%)	80 %	5
Grain	Viking Wheat Malt	2 kg (39.6%)	83 %	5
Adjunct	Pszenica niestodowana	0.2 kg (4%)	75 %	3
Grain	Strzegom Pszeniczny ciemny	0.1 kg (2%)	78 %	18
Grain	Łuska orkiszowa	0.15 kg (3%)	1 %	1
Sugar	glukoza	0.1 kg (2%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	70 g	8 min	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	---

### Notes

- odfermentowanie 76% 3blg, 5% alko  
*Nov 8, 2018, 11:11 PM*