

American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2.5 kg (48.1%) | 83 % | 5 |
| Grain | Weyermann - Pilsner Malt | 2.7 kg (51.9%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Amarillo | 7 g | 60 min | 9.5 % |
| Boil | Vic Secret | 15 g | 7 min | 16.3 % |
| Boil | Cascade | 15 g | 7 min | 6 % |
| Boil | Cascade | 15 g | 1 min | 6 % |
| Boil | Centennial | 25 g | 1 min | 10.5 % |
| Boil | Vic Secret | 15 g | 1 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 110 ml | Fermentis |