

American wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2.5 kg (44.6%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (35.7%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (8.9%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.3 kg (5.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 10 g | 30 min | 7.1 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Mosaic | 10 g | 30 min | 10.4 % |
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| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Mosaic | 10 g | 10 min | 10.4 % |
| Aroma (end of boil) | Amarillo | 5 g | 0 min | 7.1 % |
| Aroma (end of boil) | Citra | 5 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 5 g | 0 min | 10.4 % |
| Dry Hop | Amarillo | 25 g | 7 day(s) | 7.1 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Citra | 25 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 7 day(s) | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |