

American Wheat

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **54.5 C**, Time **0 min**
- Temp **63 C**, Time **50 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **0 min** at **54.5C**
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **0 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wheat Malt	3 kg (47.6%)	80.5 %	4
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (47.6%)	81 %	4
Grain	Weyermann - Caraamber	0.3 kg (4.8%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	17 g	60 min	13 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Centennial	30 g	1 min	10.5 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %

Yeasts

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