

American Wheat

- Gravity **12.6 BLG**
- ABV ---
- IBU **34**
- SRM ---
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilzneński	3 kg (50%)	80 %	---
Grain	słód pszeniczny	3 kg (50%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6.7 %
Boil	Cascade	20 g	20 min	6.7 %
Boil	Cascade	10 g	15 min	6.7 %
Boil	Cascade	10 g	10 min	6.7 %
Boil	Cascade	15 g	5 min	6.7 %
Dry Hop	Cascade	25 g	5 day(s)	6.7 %

Yeasts

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