

American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **48**
- SRM **4.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	2 kg (37%)	--- %	7
Grain	Pszeniczny	2.5 kg (46.3%)	--- %	6
Grain	Karmelowy Jasny	0.2 kg (3.7%)	--- %	30
Grain	Płatki owsiane	0.3 kg (5.6%)	--- %	---
Grain	Płatki jęczmienne	0.4 kg (7.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	55 min	9.5 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Citra	20 g	10 min	12 %
Dry Hop	Citra	10 g	10 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis