

American Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **4**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.25 kg (45%)	80 %	5
Grain	Viking Wheat Malt	2.25 kg (45%)	83 %	5
Grain	Żytni	0.5 kg (10%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	5 g	60 min	12.6 %
Boil	Centennial	5 g	60 min	10.5 %
Boil	Azacca	5 g	30 min	14 %
Boil	Centennial	5 g	30 min	10.5 %
Boil	Azacca	10 g	5 min	14 %
Boil	Centennial	10 g	5 min	10.5 %
Boil	Azacca	10 g	1 min	14 %
Boil	Centennial	10 g	1 min	10.5 %
Dry Hop	Azacca	20 g	1 day(s)	14 %
Dry Hop	Centennial	20 g	1 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	4 g	---
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