

American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

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

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 1 kg (40%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 1 kg (40%) | 85 % | 5 |
| Grain | Briess - Torrified Red Wheat | 0.5 kg (20%) | 76 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Whirlpool | Citra | 30 g | 10 min | 12 % |
| Whirlpool | Cascade PL | 30 g | 10 min | 5.2 % |
| Whirlpool | Chinook | 30 g | 10 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 12 g | nw |