

# American Wheat

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (51%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (40.8%)	80 %	5
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	15 g	60 min	8.6 %
Boil	Chinook PL	25 g	20 min	8.6 %
Aroma (end of boil)	Chinook PL	15 g	0 min	8.9 %
Aroma (end of boil)	Cascade PL	15 g	0 min	3.5 %
Whirlpool	Cascade PL	15 g	0 min	5.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Chinook PL	20 g	3 day(s)	8.9 %
Dry Hop	Cascade PL	20 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO <sub>4</sub>	2 g	Mash	60 min
Water Agent	NaCl	3 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min