

AMERICAN WHEAT

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (50%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2.5 kg (50%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Mosaic | 30 g | 15 min | 10 % |
| Boil | Cascade | 25 g | 5 min | 6 % |
| Dry Hop | Cascade | 25 g | 2 day(s) | 6 % |
| Dry Hop | Mosaic | 10 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | Whirlfloc | 1 g | Boil | 10 min |
| Water Agent | Gips Piwowarski | 2 g | Mash | 65 min |