

# American wheat

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (50%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (50%) | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Fuggles  | 20 g   | 60 min   | 4.5 %      |
| Boil                | Amarillo | 10 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Cascade  | 20 g   | 1 min    | 6 %        |
| Whirlpool           | Amarillo | 10 g   | 1 min    | 9.5 %      |
| Whirlpool           | Citra    | 10 g   | 1 min    | 12 %       |
| Dry Hop             | Amarillo | 10 g   | 3 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 20 g   | 3 day(s) | 12 %       |

## Yeasts

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