

# American Wheat

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **35.1 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.4 kg (48.9%)	80 %	4
Grain	Pszeniczny	4.4 kg (48.9%)	85 %	4
Grain	Caraaroma	0.1 kg (1.1%)	78 %	400
Grain	Acid Malt	0.1 kg (1.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.8 %
Boil	Amarillo	30 g	15 min	7.1 %
Aroma (end of boil)	Citra	30 g	0 min	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	Safale