

# American Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3.5 kg (52.2%)	80 %	6
Grain	Pilzneński	1.7 kg (25.4%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (22.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	30 g	40 min	13 %
Boil	Cascade	10 g	60 min	6 %
Whirlpool	Cascade	100 g	40 min	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki ryzowe	500 g	Mash	60 min
Flavor	płatki jęczmienne	500 g	Mash	60 min