

# American Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1.4 kg (49.1%)	80 %	4
Grain	BESTMALZ - Best Wheat Malt	1.4 kg (49.1%)	82 %	4
Grain	Acid Malt	0.05 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	5 g	60 min	15 %
Boil	El Dorado	5 g	15 min	15 %
Whirlpool	El Dorado	15 g	0 min	15 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	1 g	Mash	---
Water Agent	Chlorek wapnia	3 g	Mash	---