

# American Wheat

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pszeniczny               | 3 kg (54.5%)   | 85 %  | 4   |
| Grain | Weyermann - Pilsner Malt | 2.5 kg (45.5%) | 81 %  | 5   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Lublin (Lubelski) | 50 g   | 60 min   | 2.8 %      |
| Aroma (end of boil) | Citra             | 10 g   | 5 min    | 13.5 %     |
| Dry Hop             | Citra             | 70 g   | 5 day(s) | 13.5 %     |
| Dry Hop             | Equinox           | 80 g   | 5 day(s) | 14.1 %     |

## Yeasts

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