

## American Wheat #3

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- Gravity **12.6 BLG**
- ABV ---
- IBU **22**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale souflet	2.4 kg (50%)	81 %	6
Grain	Strzegom Pszeniczny	2.4 kg (50%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	18 g	20 min	13 %
Boil	Centennial	5 g	5 min	10.5 %
Boil	Chinook	10 g	5 min	13 %
Aroma (end of boil)	Cascade	56 g	0 min	6 %
Aroma (end of boil)	Centennial	18 g	0 min	10.5 %
Dry Hop	Cascade	112 g	2 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	4.2 g	Mash	60 min