

# American wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **4.1**
- 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 **13 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.3 kg (46.4%)	80 %	7
Grain	Pszeniczny	1.5 kg (53.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	6 g	60 min	14.5 %
Boil	Mosaic	10 g	0 min	10 %
Boil	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Nelson Sauvign	10 g	0 min	11 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Galaxy	10 g	0 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	8 g	---