

# AMERICAN WHEAT

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.4 kg (28.6%)	83 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.2 kg (44.9%)	80 %	4
Grain	Viking Pale Ale malt	0.5 kg (10.2%)	80 %	5
Grain	Wheat, Torrified	0.8 kg (16.3%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	0 min	13 %
Boil	Chinook	15 g	55 min	13 %
Dry Hop	Citra	50 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis