

# American Wheat

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- 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 **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 **4.46 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (53.6%)	83 %	5
Grain	Słód Pilsner® 2-3 EBC Weyermann Premium	2 kg (35.7%)	80 %	2.5
Grain	Weyermann - Carapils	0.6 kg (10.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	30 g	10 min	15 %
Whirlpool	Sabro	20 g	0 min	15 %
Dry Hop	Ekuanot	25 g	3 day(s)	14 %

## Yeasts

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