

American Wheat

- Gravity **12.6 BLG**
- ABV ---
- IBU **26**
- SRM **6.1**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.95 kg (40.6%)	79 %	6
Grain	Słód pszeniczny Bestmalz	2.7 kg (56.3%)	82 %	5
Grain	Karmelowy Czerwony	0.15 kg (3.1%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Equinox	10 g	60 min	13.1 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %
Dry Hop	Equinox	20 g	2 day(s)	13.1 %

Yeasts

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