

# AMERICAN WHEAT

- Gravity **13.6 BLG**
- ABV ---
- IBU **25**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (48.1%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (48.1%)	80 %	4
Grain	Cara Plus	0.2 kg (3.8%)	--- %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	4.5 %
Boil	Amarillo	20 g	5 min	8.9 %
Boil	Centennial	30 g	1 min	8.5 %
Whirlpool	Amarillo	15 g	30 min	8.9 %
Whirlpool	Citra	15 g	30 min	13.5 %
Dry Hop	Amarillo	20 g	5 day(s)	8.9 %
Dry Hop	Citra	20 g	5 day(s)	13.5 %

## Yeasts

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