

# American Wheat

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- Gravity **13.3 BLG**
- ABV ---
- IBU **37**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (64%)	80 %	4
Grain	Strzegom Pszeniczny	1.8 kg (36%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Cascade	10 g	10 min	6 %
Boil	Cascade	10 g	5 min	6 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Wheat	Dry	11.5 g	Safbrew