

# American Wheat II

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- Gravity **12.6 BLG**
- ABV ---
- IBU **38**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount          | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsneński       | 1.15 kg (39.7%) | 80 %  | 4   |
| Grain | Weyermann - Pszeniczny jasny | 1.45 kg (50%)   | 80 %  | 6   |
| Grain | Weyermann - Carapils         | 0.3 kg (10.3%)  | 78 %  | 4   |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | USA Centennial | 10 g   | 60 min   | 9.1 %      |
| Boil    | USA Amarillo   | 10 g   | 30 min   | 8.6 %      |
| Boil    | USA Amarillo   | 10 g   | 5 min    | 8.6 %      |
| Boil    | USA Centennial | 23 g   | 0 min    | 9.1 %      |
| Dry Hop | USA Amarillo   | 20 g   | 5 day(s) | 8.6 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 75 ml  | ---        |