

# American Wheat III

- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **57.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny jasny	1.5 kg (50%)	80 %	6
Grain	Weyermann - Pale Ale	1.2 kg (40%)	80 %	6
Grain	Weyermann - Carapils	0.3 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Centennial	10 g	60 min	9.1 %
Boil	USA Citra	30 g	5 min	13.5 %
Boil	USA Centennial	23 g	0 min	9.1 %
Dry Hop	USA Citra	20 g	5 day(s)	13.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	15 min
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