

American Wheat multi

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1.73 kg (34.8%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (50.3%) | 80 % | 3 |
| Grain | Słód owsiany Fawcett | 0.54 kg (10.9%) | 61 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (4%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Simcoe | 5 g | 60 min | 13.2 % |
| Boil | Cascade | 5 g | 60 min | 6 % |
| Boil | Citra | 15 g | 15 min | 10 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |

Yeasts

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