

# American Wheat PA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Pilznieński	2 kg (36.4%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (27.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Cascade PL	10 g	10 min	5.2 %
Boil	Cascade PL	10 g	5 min	5.2 %
Boil	Cascade PL	20 g	1 min	5.2 %
Dry Hop	Cascade PL	50 g	5 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	Safale