

# American Wheat (SH Cascade)

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny malteurop	1 kg (47.2%)	85 %	4
Grain	Pale Ale malteurop	1 kg (47.2%)	80 %	5
Dry Extract	Scuhy ekstrakt	0.12 kg (5.7%)	95 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	3 g	60 min	6.9 %
Boil	Cascade	25 g	15 min	6.9 %
Boil	Cascade	20 g	0 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	chlodnica ;)	1 g	Boil	20 min