

American Wheat test #1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (50%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	60 min	13.1 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Citra	20 g	5 min	12 %
Aroma (end of boil)	Equinox	15 g	0 min	13.1 %
Whirlpool	Amarillo	10 g	20 min	9.5 %
Whirlpool	Citra	10 g	20 min	12 %
Whirlpool	Equinox	1 g	20 min	13.1 %

Yeasts

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