

# American Wheat V2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (46.2%)	81 %	4
Grain	Pszeniczny	1 kg (38.5%)	85 %	4
Grain	Briess - Pale Ale Malt	0.2 kg (7.7%)	80 %	7
Grain	Płatki owsiane	0.2 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	10 g	60 min	1.6 %
Boil	Simcoe	5 g	30 min	14.5 %
Aroma (end of boil)	WAI-ITI	5 g	0 min	4.1 %
Aroma (end of boil)	Simcoe	10 g	0 min	14.5 %
Whirlpool	WAI-ITI	15 g	0 min	1.6 %
Whirlpool	Simcoe	15 g	0 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---