

# American Wheat v3

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **3.6**
- 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 **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.4 kg (51.9%)	81 %	4
Grain	Pszeniczny	1.2 kg (44.4%)	85 %	4
Grain	Płatki owsiane	0.1 kg (3.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	12 %
Boil	Sabro	5 g	30 min	15 %
Boil	Mosaic	15 g	0 min	12 %
Boil	Sabro	15 g	0 min	15 %
Whirlpool	Mosaic Sabro	60 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	7 g	---