

American Wheat Victoria Secret, Ahtanum

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (62.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2.1 kg (37.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8 % |
| Aroma (end of boil) | Vic Secret | 20 g | 15 min | 18.5 % |
| Aroma (end of boil) | Ahtanum | 20 g | 15 min | 4.4 % |
| Aroma (end of boil) | Vic Secret | 20 g | 10 min | 18.5 % |
| Aroma (end of boil) | Ahtanum | 20 g | 10 min | 4.4 % |
| Whirlpool | Vic Secret | 20 g | 0 min | 18.5 % |
| Whirlpool | Ahtanum | 20 g | 0 min | 4.4 % |
| Dry Hop | Vic Secret | 40 g | --- | 18.5 % |
| Dry Hop | Ahtanum | 40 g | --- | 4.4 % |

Yeasts

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