

# AmWh

---

- Gravity **12.6 BLG**
- ABV ---
- IBU **41**
- SRM **7.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (32%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	3 kg (48%)	85 %	5
Grain	Weyermann - Vienna Malt	0.5 kg (8%)	81 %	8
Grain	Biscuit Malt	0.5 kg (8%)	79 %	45
Grain	Oats, Flaked	0.25 kg (4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Sorachi Ace	30 g	10 min	10 %
Boil	Sorachi Ace	30 g	5 min	10 %