

## #45 American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Maris Otter Crisp | 1.77 kg (45.7%) | 83 %  | 7   |
| Grain | Pszeniczny        | 2 kg (51.7%)    | 85 %  | 4   |
| Grain | Amber Malt        | 0.1 kg (2.6%)   | 75 %  | 70  |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | lunga         | 38 g   | 60 min   | 10.9 %     |
| Whirlpool | Citra         | 20 g   | 1 min    | 12 %       |
| Whirlpool | Motueka       | 20 g   | 1 min    | 6 %        |
| Whirlpool | Nelson Sauvín | 20 g   | 1 min    | 11 %       |
| Dry Hop   | Nelson Sauvín | 17 g   | 2 day(s) | 11 %       |
| Dry Hop   | Motueka       | 12 g   | 2 day(s) | 7 %        |
| Dry Hop   | Citra         | 17 g   | 2 day(s) | 12 %       |

### Yeasts

| Name                             | Type | Form   | Amount | Laboratory  |
|----------------------------------|------|--------|--------|-------------|
| Wyeast - 1272<br>American Ale II | Ale  | Liquid | 100 ml | Wyeast Labs |