

5# American Wheat

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (47.6%) | 80 % | 6 |
| Grain | Pilzneński | 1 kg (23.8%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (23.8%) | 85 % | 7 |
| Grain | Słód orkiszowy Spelt Weyermann | 0.1 kg (2.4%) | 80 % | 5 |
| Grain | Carahell | 0.1 kg (2.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Pacific Gem | 10 g | 60 min | 14.9 % |
| Aroma (end of boil) | Motueka | 15 g | 15 min | 7.2 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 13.5 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|-----|--------|-----|
| s-04 | Ale | Dry | 11.5 g | --- |
|------|-----|-----|--------|-----|