

## #67 American Wheat

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **26**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **10.4 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **8.8 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **10.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	0.95 kg (52.8%)	85 %	4
Grain	Pilznieński	0.65 kg (36.1%)	81 %	4
Grain	Płatki pszoniczne	0.2 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2 g	60 min	9.5 %
Whirlpool	Galaxy	15 g	5 min	13.5 %
Whirlpool	Mosaic	15 g	5 min	11.8 %
Whirlpool	Citra	23 g	5 min	13.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	90 ml	---