

American Wheat 12 Blg

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **21.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Pszeniczny | 2.5 kg (58.1%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1.5 kg (34.9%) | 80 % | 4 |
| Grain | Strzegom pszenica prażona | 0.3 kg (7%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook | 7 g | 60 min | 13 % |
| Aroma (end of boil) | Centennial | 20 g | 10 min | 10.5 % |
| Aroma (end of boil) | Centennial | 20 g | 5 min | 10.5 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |

Yeasts

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