

American wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **3.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (49.5%) | 80 % | 4 |
| Grain | Pszeniczny | 2.5 kg (49.5%) | 85 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 10 g | 15 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |
| Boil | Simcoe | 5 g | 5 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 5 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 12 % |
| Dry Hop | Simcoe | 15 g | 5 day(s) | 13.2 % |
| Dry Hop | Amarillo | 15 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 15 g | 5 day(s) | 12 % |

Yeasts

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