

\$American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

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

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1 kg (40%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1 kg (40%)	85 %	5
Grain	Briess - Torrified Red Wheat	0.5 kg (20%)	76 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	10 min	12 %
Whirlpool	Cascade PL	30 g	10 min	5.2 %
Whirlpool	Chinook	30 g	10 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	nw