

# American Wheat 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.6 kg (47.3%)	81 %	6
Grain	Strzegom Pilzneński	2.6 kg (47.3%)	80 %	4
Grain	Monachijski	0.2 kg (3.6%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.1 kg (1.8%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	30 min	16.1 %
Boil	Willamette	15 g	15 min	4.8 %
Boil	Ekuanot	15 g	5 min	16.1 %
Boil	Willamette	15 g	5 min	4.8 %
Aroma (end of boil)	Ekunaot	15 g	0 min	16.1 %
Aroma (end of boil)	Willamette	10 g	0 min	4.8 %
Whirlpool	Ekuanot	20 g	0 min	16.1 %
Whirlpool	Willamette	20 g	0 min	4.8 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	2 g	Boil	10 min