

# American Wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.9 kg (55.8%)	81 %	6
Grain	Strzegom Pilzneński	2.3 kg (44.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12.3 %
Boil	Centennial	10 g	10 min	9.7 %
Aroma (end of boil)	Citra	5 g	1 min	12.3 %
Aroma (end of boil)	Centennial	10 g	1 min	9.7 %
Whirlpool	Citra	10 g	10 min	12.3 %
Whirlpool	Centennial	10 g	10 min	9.7 %
Dry Hop	Citra	30 g	4 day(s)	12.3 %
Dry Hop	Centennial	30 g	4 day(s)	9.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	10 min