

# American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **7.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **29.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal - ekstrakt słodowy jasny	1.7 kg (38.6%)	87 %	26
Liquid Extract	Bruntal - ekstrakt słodowy pszeniczny	1.7 kg (38.6%)	87 %	30
Grain	Płatki pszeniczne	0.5 kg (11.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (11.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	20 g	60 min	13 %
Boil	Amarillo	20 g	20 min	9.5 %
Aroma (end of boil)	Citra	30 g	0 min	13.5 %
Dry Hop	Citra	30 g	5 day(s)	13.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Flavor	Trawa Cytrynowa	20 g	Boil	10 min