

# American Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (48.1%)	83 %	5
Grain	Viking Pilsner malt	2.5 kg (48.1%)	82 %	4
Grain	Viking Karmel 30	0.2 kg (3.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	16 %
Boil	Orbit	20 g	5 min	9.8 %
Aroma (end of boil)	El Dorado	20 g	0 min	12.4 %
Whirlpool	Galaxy	20 g	0 min	13.3 %
Whirlpool	Orbit	20 g	0 min	9.8 %
Dry Hop	Citra	30 g	3 day(s)	13.7 %
Dry Hop	Orbit	10 g	3 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale