

# American Wheat

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **13**
- SRM **2.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **68.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **15 min** at **76C**
- Sparge using **45.7 liter(s)** of **76C** water or to achieve **68.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pilznieński	4 kg (44.4%)	80 %	3
Grain	Słodownia Strzegom - pszeniczny	4 kg (44.4%)	83 %	3
Grain	Oats, Flaked	1 kg (11.1%)	80 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %
Aroma (end of boil)	Citra	50 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis