

## American Wheat

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (50%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	2.5 kg (50%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	10 g	60 min	12 %
Boil	Southern Cross	10 g	40 min	12 %
Boil	Southern Cross	10 g	20 min	12 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

### Yeasts

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