

# American Wheat

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1 kg (23.5%)	82 %	5
Grain	Viking Pale Ale malt	1 kg (23.5%)	80 %	5
Grain	Strzegom Pilzneński	0.75 kg (17.6%)	80 %	4
Grain	Płatki owsiane	0.25 kg (5.9%)	85 %	3
Grain	Heidelberg	1 kg (23.5%)	80.5 %	2
Adjunct	Pszenica niesłodowana	0.25 kg (5.9%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Whirlpool	Mosaic	5 g	10 min	10 %
Whirlpool	Citra	10 g	10 min	12 %
Whirlpool	Amarillo	5 g	10 min	9.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	100 g	Mash	5 min