

#? American Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------|----------------|-------|-----|
| Grain | Mep lager | 1.9 kg (50%) | 78 % | 7 |
| Grain | Viking Wheat Malt | 1.6 kg (42.1%) | 83 % | 5 |
| Grain | Cara-Pils/Dextrine | 0.25 kg (6.6%) | 72 % | 4 |
| Adjunct | Łuska ryżowa | 0.05 kg (1.3%) | 1 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Whirlpool | WAI-ITI | 50 g | 25 min | 4.1 % |
| Whirlpool | Amarillo | 50 g | 25 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11 g | --- |