

# American Wheat

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **8 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **38.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **40.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **31.8 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **38.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (46.5%)	80 %	4
Grain	Pszeniczny	4 kg (46.5%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	25 g	70 min	11.8 %
Boil	Dr Rudi	10 g	20 min	11.8 %
Aroma (end of boil)	Dr Rudi	30 g	50 min	11.8 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

## Yeasts

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