

# American Wheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (60%)	80 %	4
Grain	Pszeniczny	1 kg (40%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.5 %
Boil	Mosaic	30 g	1 min	11.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey	10 g	Secondary	1 day(s)
Flavor	Sencha Special	10 g	Secondary	1 day(s)
Flavor	Oolong Milk	10 g	Secondary	1 day(s)

## Notes

- Warka rozlana na trzy butle 5l po Oazie i dodano do każdej inną herbatę na zimno. Rozlew z użyciem naparu z herbat.  
*Dec 3, 2021, 11:16 PM*