American Wheat

- Gravity **11.2 BLG**
- ABV **---**
- IBU **28**
- SRM **4.5**
- 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 **21.1 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	malteurop pale ale	1.5 kg *(50%)*	79 %	7
Grain	malteurop pszeniczny	1.5 kg *(50%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	40 min	6.8 %
Aroma (end of boil)	Ahtanum	10 g	10 min	3.2 %
Aroma (end of boil)	Cascade	10 g	10 min	6.8 %
Dry Hop	Cascade	20 g	7 day(s)	6.8 %
Dry Hop	Ahtanum	5 g	7 day(s)	3.2 %
Boil	Marynka	2 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.