

American wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (50%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.5 kg (50%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 20 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale | Dry | 11 g | --- |