

American Wheat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.3 kg (35.1%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (54.1%) | 83 % | 5 |
| Grain | płatki jęczmienne | 0.2 kg (5.4%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (5.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Sorachi Ace | 6 g | 60 min | 13.3 % |
| Boil | Centennial | 10 g | 60 min | 9.7 % |
| Dry Hop | Sorachi Ace | 14 g | 3 day(s) | 13.3 % |
| Dry Hop | Centennial | 15 g | 3 day(s) | 9.7 % |
| Dry Hop | Lublin (Lubelski) | 10 g | 3 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |