

## American wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount         | Yield  | EBC |
|-------|------------|----------------|--------|-----|
| Grain | Heidelberg | 1.4 kg (48.3%) | 80.5 % | 2   |
| Grain | Pszeniczny | 1.5 kg (51.7%) | 85 %   | 4   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | El Dorado  | 4 g    | 60 min | 13.8 %     |
| Boil    | Centennial | 15 g   | 15 min | 10.5 %     |
| Boil    | Amarillo   | 15 g   | 0 min  | 8.5 %      |
| Boil    | Centennial | 15 g   | 0 min  | 10.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6 g    | Fermentis  |