

American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **56 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (60%)	83 %	5
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Amarillo	50 g	2 day(s)	9.9 %
Dry Hop	Centennial	50 g	2 day(s)	10.7 %
Dry Hop	El Dorado	50 g	2 day(s)	11.8 %
Whirlpool	Amarillo	25 g	1 min	9.9 %
Whirlpool	Centennial	25 g	1 min	10.7 %
Whirlpool	El Dorado	25 g	1 min	11.8 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.9 %
Aroma (end of boil)	Centennial	10 g	5 min	10.7 %
Aroma (end of boil)	El Dorado	10 g	5 min	11.8 %
Boil	Amarillo	15 g	15 min	9.9 %
Boil	Centennial	15 g	15 min	10.7 %
Boil	El Dorado	15 g	15 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Notes

- Whirlpool = hopstand w 75-80 stopniach 30-60min. Whirfloc 10min.
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