

# American Wheat 37#

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pils	3.1 kg (60.8%)	81 %	4
Grain	Pszeniczny	2 kg (39.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo?	10 g	60 min	9.5 %
Boil	Cascade	10 g	15 min	6 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Whirlpool	Cascade	15 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---