

American Wheat 5

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

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

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (46.3%)	79 %	6
Grain	Strzegom Pszeniczny	2.5 kg (46.3%)	81 %	6
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	20 g	60 min	11 %
Boil	Mistarl FR	25 g	10 min	7.9 %
Boil	Callista DE	25 g	10 min	3.9 %
Dry Hop	Mistarl FR	25 g	4 day(s)	7.9 %
Dry Hop	Callista DE	25 g	4 day(s)	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---