

# American Wheat

- Gravity **13.8 BLG**
- ABV ---
- IBU **24**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.8 kg (52.3%)	85 %	4
Grain	Wheat, Torrified	0.4 kg (7.5%)	79 %	4
Grain	Pilzneński	2.15 kg (40.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	60 min	13.5 %
Boil	Centennial	25 g	10 min	8.5 %
Boil	Centennial	25 g	5 min	8.5 %
Boil	Citra	30 g	3 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-5	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	3 g	Mash	---