

## American Wheat Ever

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (46.9%)	79 %	6
Grain	Strzegom Pszeniczny	2.4 kg (49%)	81 %	6
Grain	Briess - Carapils Malt	0.2 kg (4.1%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Boil	Equanot	20 g	0 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis