

American Wheat One

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.2 kg (47.5%)	81 %	3
Grain	Weyermann - Pale Wheat Malt	2 kg (29.7%)	85 %	5
Grain	Simpsons - Wheat Malt	1.2 kg (17.8%)	85 %	4
Grain	Simpsons - Caramalt	0.33 kg (4.9%)	76 %	38

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere Uniw.	15 g	50 min	9.4 %
Whirlpool	Citra Uniw.	20 g	20 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Slant	200 ml	---