

# American Wheat - Single Hop Mosaic - BartJan [9]

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (57.1%)	80.5 %	4
Grain	Słód pszeniczny Bestmalz	3 kg (42.9%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	30 min	12.2 %
Boil	Mosaic	15 g	15 min	12.2 %
Boil	Mosaic	20 g	5 min	12.2 %
Dry Hop	Mosaic	100 g	4 day(s)	12.6 %

## Yeasts

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