

American Wheat v3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński | 1.4 kg (51.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1.2 kg (44.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.1 kg (3.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil | Mosaic | 5 g | 60 min | 12 % |
| Boil | Sabro | 5 g | 30 min | 15 % |
| Boil | Mosaic | 15 g | 0 min | 12 % |
| Boil | Sabro | 15 g | 0 min | 15 % |
| Whirlpool | Mosaic Sabro | 60 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 7 g | --- |