

# American Wheat vol.1

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **4.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Pszeniczny               | 2 kg (46.6%)   | 85 %   | 4   |
| Grain | Viking Pale Ale malt     | 2 kg (46.6%)   | 80 %   | 5   |
| Grain | Acid Malt                | 0.04 kg (0.9%) | 58.7 % | 6   |
| Grain | Karmelowy Jasny<br>30EBC | 0.25 kg (5.8%) | 75 %   | 30  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | lunga    | 20 g   | 20 min   | 11 %       |
| Boil                | Amarillo | 20 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Amarillo | 30 g   | 0 min    | 9.5 %      |
| Dry Hop             | Amarillo | 50 g   | 2 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 50 g   | 2 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |     |      |                |
|-------|-----|-----|------|----------------|
| US-05 | Ale | Dry | 22 g | Fermentis Labs |
|-------|-----|-----|------|----------------|

### Extras

| Type        | Name  | Amount | Use for  | Time   |
|-------------|-------|--------|----------|--------|
| Water Agent | NaCl  | 4 g    | Mash     | 60 min |
| Water Agent | E300t | 3 g    | Bottling | ---    |