

# 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 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
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US-05	Ale	Dry	22 g	Fermentis Labs
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### Extras

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