

American Wheat vol. 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Viking Wheat Malt	3 kg (60%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	50 min	13.5 %
Boil	Cascade	5 g	50 min	7.1 %
Boil	Citra	10 g	20 min	13.5 %
Boil	Cascade	10 g	20 min	7.1 %
Boil	Citra	15 g	0 min	13.5 %
Boil	Cascade	15 g	0 min	7.1 %
Boil	Amarillo	15 g	0 min	9.3 %
Whirlpool	Citra	10 g	5 min	13.5 %
Whirlpool	Cascade	10 g	5 min	7.1 %
Whirlpool	Amarillo	10 g	5 min	9.3 %
Dry Hop	Citra	40 g	4 day(s)	13.5 %
Dry Hop	Cascade	40 g	4 day(s)	7.1 %

Dry Hop	Amarillo	40 g	4 day(s)	9.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jack's