

# Homebeer quasi American Wheat

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **52**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **3.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **70C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom sód pilzneński	0.65 kg (50%)	--- %	4
Grain	Strzegom sód pszeniczny	0.65 kg (50%)	--- %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosiac	7.5 g	60 min	12 %
Boil	Wilamette	7.5 g	15 min	6.1 %
Aroma (end of boil)	Cascade U.S.	7.5 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-05	Ale	Dry	2 g	---