

## S-Wheat (American Wheat)

- Gravity **11 BLG**
- ABV ---
- IBU **25**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **9 %**
- Size with trub loss **11.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.1 liter(s)**

### Steps

- Temp **54 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1.1 kg (49.5%)	85 %	5
Grain	Viking Pale Ale malt	0.9 kg (40.5%)	80 %	6
Grain	Strzegom Monachijski typ II	0.22 kg (9.9%)	79 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	20 min	11.6 %
Boil	Cascade	15 g	7 min	6 %
Dry Hop	Cascade	15 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	---