American Wheat Special

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **13.5**
- 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 **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg *(45.5%)*	81 %	5
Grain	Weyermann pszeniczny jasny	2.5 kg *(45.5%)*	80 %	5
Grain	Weyermann Specjal W	0.5 kg *(9.1%)*	68 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	60 g	10 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	czarna porzeczka	2700 g	Boil	20 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.