American Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **16**
- SRM **4.4**
- 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 **4.55 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Pszeniczny	3 kg *(54.5%)*	82 %	5
Grain	Viking Pilsner malt	2 kg *(36.4%)*	82 %	4
Grain	Carabody viking	0.5 kg *(9.1%)*	78 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	50 g	5 min	15.8 %
Dry Hop	Strata	50 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

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