

# American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **71**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 0.75 kg (26.8%) | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (53.6%)  | 85 %  | 5   |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.8%)  | 80 %  | 6   |
| Grain | Platki pszeniczne           | 0.25 kg (8.9%)  | 60 %  | 3   |
| Grain | Viking Cookie malt          | 0.25 kg (8.9%)  | 72 %  | 40  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Magnum   | 15 g   | 60 min   | 13.5 %     |
| Boil                | Citra    | 15 g   | 30 min   | 12 %       |
| Aroma (end of boil) | Amarillo | 15 g   | 0 min    | 9.5 %      |
| Dry Hop             | Citra    | 25 g   | 7 day(s) | 12 %       |
| Dry Hop             | Amarillo | 15 g   | 7 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 15 g   | 2 day(s) | 12 %       |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 15 g | 2 day(s) | 9.5 % |
|---------|----------|------|----------|-------|

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |