

# American Wheat v3

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński    | 1.4 kg (51.9%) | 81 %  | 4   |
| Grain | Pszeniczny     | 1.2 kg (44.4%) | 85 %  | 4   |
| Grain | Płatki owsiane | 0.1 kg (3.7%)  | 60 %  | 3   |

## Hops

| Use for   | Name         | Amount | Time   | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil      | Mosaic       | 5 g    | 60 min | 12 %       |
| Boil      | Sabro        | 5 g    | 30 min | 15 %       |
| Boil      | Mosaic       | 15 g   | 0 min  | 12 %       |
| Boil      | Sabro        | 15 g   | 0 min  | 15 %       |
| Whirlpool | Mosaic Sabro | 60 g   | 0 min  | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale  | Dry  | 7 g    | ---        |