

#071 American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | BESTMALZ - Best Wheat Malt | 3.4 kg (53.1%) | 82 % | 4 |
| Grain | Viking Pilsner malt | 2.8 kg (43.8%) | 82 % | 4 |
| Grain | Carahell | 0.2 kg (3.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 13.9 % |
| Boil | Citra | 10 g | 20 min | 13.9 % |
| Dry Hop | Talus | 100 g | 3 day(s) | 7.4 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 10.1 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------------|--------|------|--------|
| Fining | whirfloc T | 1.25 g | Boil | 10 min |
| Other | pożywka dla drożdży | 10 g | Boil | 10 min |