

## # 19 American Wheat

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- Gravity **10.4 BLG**
- ABV ---
- IBU ---
- SRM **6.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (45%)	80 %	6
Grain	Pilzneński Weyermann	2.5 kg (45%)	81 %	4
Grain	zakwaszający	0.25 kg (4.5%)	70 %	4
Grain	Weyermann - Carawheat	0.3 kg (5.4%)	77 %	97

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	300 ml	Wyeast Labs