

## #2\_19\_AmWheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt        | 2.5 kg (43.1%) | 80 %  | 7   |
| Grain | Weyermann<br>pszeniczny jasny | 3 kg (51.7%)   | 80 %  | 6   |
| Grain | Oats, Flaked                  | 0.3 kg (5.2%)  | 80 %  | 2   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 30 g   | 60 min | 9.5 %      |
| Boil    | Amarillo | 40 g   | 2 min  | 9.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11 g   | Safale     |