

#21 American Wheat Centennial & Cascade Home Planting 2023

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Aroma (end of boil)	Centennial	50 g	5 min	10.5 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

Yeasts

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