

## [22] American Wheat

- Gravity **11 BLG**
- ABV ---
- IBU **28**
- SRM **9.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **53 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.084 kg (44.8%)	85 %	4
Grain	Pale Ale	3.3 kg (47.9%)	80 %	4
Grain	Cara Gold Castlemalting	0.4 kg (5.8%)	78 %	120
Grain	Zakwaszający	0.1 kg (1.5%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Citra, Amarillo	20 g	0 min	12 %
Aroma (end of boil)	Centenial, Cascade, simcoe	10 g	0 min	13 %
Whirlpool	Citra, Amarillo 77-71°C	20 g	60 min	12 %
Whirlpool	Centenial, Cascade, simcoe 77-71°C	10 g	60 min	13 %
Dry Hop	Amarillo	50 g	3 day(s)	8.8 %

Dry Hop	Citra	20 g	3 day(s)	12 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Safale