

### 3. American Wheat 12 BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **20.1**
- Style **American Wheat or Rye Beer**

#### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **25.8 liter(s)**

#### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

#### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

#### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

#### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (58.1%)	85 %	4
Grain	Pilznieński	1.5 kg (34.9%)	81 %	4
Grain	Strzegom pszenica prażona	0.3 kg (7%)	70 %	1000

#### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	5 g	60 min	11 %
Aroma (end of boil)	Centennial	20 g	10 min	8.5 %
Aroma (end of boil)	Centennial	20 g	5 min	8.5 %
Aroma (end of boil)	Citra	25 g	5 min	13.5 %
Dry Hop	Simcoe	30 g	7 day(s)	11.4 %

#### Yeasts

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