

## 5# American Wheat

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (47.6%)	80 %	6
Grain	Pilzneński	1 kg (23.8%)	81 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (23.8%)	85 %	7
Grain	Słód orkiszowy Spelt Weyermann	0.1 kg (2.4%)	80 %	5
Grain	Carahell	0.1 kg (2.4%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	60 min	14.9 %
Aroma (end of boil)	Motueka	15 g	15 min	7.2 %
Aroma (end of boil)	Citra	10 g	0 min	13.5 %
Dry Hop	Citra	20 g	7 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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s-04	Ale	Dry	11.5 g	---
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