

# American Wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt        | 2.5 kg (48.1%) | 83 %  | 5   |
| Grain | Weyermann - Pilsner Malt | 2.7 kg (51.9%) | 81 %  | 5   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Amarillo   | 7 g    | 60 min | 9.5 %      |
| Boil    | Vic Secret | 15 g   | 7 min  | 16.3 %     |
| Boil    | Cascade    | 15 g   | 7 min  | 6 %        |
| Boil    | Cascade    | 15 g   | 1 min  | 6 %        |
| Boil    | Centennial | 25 g   | 1 min  | 10.5 %     |
| Boil    | Vic Secret | 15 g   | 1 min  | 16.3 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 110 ml | Fermentis  |