

American Wheat

- 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