

# American wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (44.6%)	83 %	5
Grain	Viking Pilsner malt	2 kg (35.7%)	82 %	4
Grain	Viking Pale Ale malt	0.5 kg (8.9%)	80 %	5
Grain	Płatki pszeniczne	0.3 kg (5.4%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	30 min	7.1 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10.4 %
Boil	Amarillo	10 g	10 min	7.1 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	10 g	10 min	10.4 %
Aroma (end of boil)	Amarillo	5 g	0 min	7.1 %
Aroma (end of boil)	Citra	5 g	0 min	12 %
Aroma (end of boil)	Mosaic	5 g	0 min	10.4 %
Dry Hop	Amarillo	25 g	7 day(s)	7.1 %

Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Mosaic	25 g	7 day(s)	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis