

# American Wheat 12 Blg

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **21.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (58.1%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (34.9%)	80 %	4
Grain	Strzegom pszenica prażona	0.3 kg (7%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Aroma (end of boil)	Citra	25 g	5 min	12 %

## Yeasts

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