

American Wheat

- Gravity **13.2 BLG**
- ABV ---
- IBU **41**
- SRM **10.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom pszeniczny | 2 kg (40%) | 81 % | 6 |
| Grain | Pale Ale | 1 kg (20%) | 80 % | 4 |
| Grain | Pilznieński | 1.5 kg (30%) | 80 % | 4 |
| Grain | Słód Caramunich (R) typ II | 0.5 kg (10%) | 71 % | 110 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Galaxy | 20 g | 60 min | 15 % |
| Aroma (end of boil) | Fuggles | 25 g | 5 min | 4.5 % |
| Aroma (end of boil) | Mandarina Bavaria | 30 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |