

# American Wheat

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **39**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (46.8%)	80 %	4
Grain	Pszeniczny	2 kg (46.8%)	85 %	4
Grain	Strzegom Karmel 30	0.27 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	13 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Chinook	20 g	15 min	13 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %

## Yeasts

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