

# American Wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name         | Amount       | Yield  | EBC |
|-------|--------------|--------------|--------|-----|
| Grain | Wheat Malt   | 2.5 kg (50%) | 82 %   | 5   |
| Grain | Pilsner Malt | 2.5 kg (50%) | 80.5 % | 5   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Centennial | 15 g   | 60 min   | 10.5 %     |
| Aroma (end of boil) | Mosaic     | 20 g   | 0 min    | 10 %       |
| Whirlpool           | Equinox    | 20 g   | 10 min   | 13.1 %     |
| Whirlpool           | Mosaic     | 15 g   | 10 min   | 10 %       |
| Dry Hop             | Mosaic     | 30 g   | 5 day(s) | 10 %       |
| Dry Hop             | Equinox    | 20 g   | 5 day(s) | 13.1 %     |
| Dry Hop             | Mosaic     | 30 g   | 2 day(s) | 10 %       |
| Dry Hop             | Equinox    | 15 g   | 2 day(s) | 13.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12.5 g | Fermentis  |