

# American Wheat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **71 C**, Time **45 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **71C**
- Keep mash **2 min** at **77C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

| Type   | Name                        | Amount         | Yield | EBC |
|--|-----------------------------|----------------|-------|-----|
| Grain  | Weyermann - Pale Wheat Malt | 2 kg (33.9%)   | 85 %  | 5   |
| Grain  | Weyermann - Pale Ale Malt   | 2 kg (33.9%)   | 85 %  | 7   |
| Dry Extract  | Dry Extract (DME) - Light   | 1 kg (16.9%)   | 95 %  | 16  |
| Dodawany tyle żeby dobić w okolice 13 blg, być może bez jeśli wydajność byłaby lepsza niż oczekiwana |                             |                |       |     |
| Grain  | Wheat, Flaked               | 0.4 kg (6.8%)  | 77 %  | 4   |
| Grain  | Oats, Flaked                | 0.25 kg (4.2%) | 80 %  | 2   |
| Grain  | Weyermann - Carapils        | 0.25 kg (4.2%) | 78 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Citra                  | 10 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Cascade                | 10 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Simcoe                 | 10 g   | 5 min    | 13.2 %     |
| Dry Hop             | Citra                  | 10 g   | 5 day(s) | 12 %       |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Cascade | 10 g | 5 day(s) | 6 %    |
| Dry Hop | Simcoe  | 10 g | 5 day(s) | 13.2 % |
| Dry Hop | Citra   | 10 g | 2 day(s) | 12 %   |
| Dry Hop | Cascade | 10 g | 2 day(s) | 6 %    |
| Dry Hop | Simcoe  | 10 g | 2 day(s) | 13.2 % |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 220 ml | Fermentis  |

### Extras

| Type        | Name          | Amount | Use for | Time   |
|-------------|---------------|--------|---------|--------|
| Water Agent | kwask mlekowy | 5 g    | Boil    | 60 min |