

# American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (59.7%)	79 %	6
Grain	Weyermann - Carapils	0.2 kg (3%)	78 %	4
Grain	Strzegom Pszeniczny	2.5 kg (37.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Citra	15 g	5 min	12 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Amarillo	10 g	0 min	9.5 %
Boil	Vic Secret	10 g	0 min	16.3 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

Dry Hop	Vic Secret	20 g	3 day(s)	16.3 %
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## Yeasts

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