

# American Wheat

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **-10 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (30%)	80 %	4
Grain	Pszeniczny	2.5 kg (50%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	60 min	11.2 %
Boil	Centennial	8 g	60 min	10.5 %
Aroma (end of boil)	Citra	7 g	10 min	11.2 %
Aroma (end of boil)	Centennial	8 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis