

# American Wheat

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **34.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pszeniczny	3 kg (54.5%)	81 %	6
Grain	słód pilzneński	2.5 kg (45.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	65 min	13.2 %
Aroma (end of boil)	Simcoe	35 g	2 min	13.2 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

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