

# American Wheat

- Gravity **14.7 BLG**
- ABV ---
- IBU **40**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 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 **68 C**, Time **75 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny          | 2.5 kg (50%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Iunga   | 10 g   | 60 min   | 11 %       |
| Boil    | Galaxy  | 10 g   | 60 min   | 15 %       |
| Boil    | Galaxy  | 15 g   | 15 min   | 15 %       |
| Boil    | Galaxy  | 15 g   | 0 min    | 15 %       |
| Boil    | Ahtanum | 10 g   | 0 min    | 5 %        |
| Dry Hop | Ahtanum | 40 g   | 4 day(s) | 5 %        |
| Dry Hop | Mosaic  | 50 g   | 4 day(s) | 10 %       |
| Dry Hop | Galaxy  | 60 g   | 4 day(s) | 15 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | ---        |