

# american wheat

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (60%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	2 kg (40%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	45 min	9.5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Whirlpool	Amarillo	20 g	20 min	9.5 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %
Boil	Citra	10 g	30 min	12 %

## Yeasts

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