

# American Wheat

- Gravity **13.1 BLG**
- ABV ---
- IBU **41**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3.5 kg (52.2%) | 80 %  | 6   |
| Grain | Pilzneński                 | 1.7 kg (25.4%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt       | 1.5 kg (22.4%) | 80 %  | 5   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Chinook | 30 g   | 40 min | 13 %       |
| Boil      | Cascade | 10 g   | 60 min | 6 %        |
| Whirlpool | Cascade | 100 g  | 40 min | 6 %        |

## Yeasts

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

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | płatki ryżowe     | 500 g  | Mash    | 60 min |
| Flavor | płatki jęczmienne | 500 g  | Mash    | 60 min |