

# american wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (50%)	83 %	5
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	equanot	10 g	60 min	13.5 %
Boil	citra	10 g	60 min	12.5 %
Aroma (end of boil)	equanot	20 g	10 min	13.5 %
Aroma (end of boil)	citra	20 g	10 min	12.5 %

## Yeasts

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