

American Wheat

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- 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 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3 kg (54.5%) | 85 % | 4 |
| Grain | Weyermann - Pilsner Malt | 2.5 kg (45.5%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 2.8 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 13.5 % |
| Dry Hop | Citra | 70 g | 5 day(s) | 13.5 % |
| Dry Hop | Equinox | 80 g | 5 day(s) | 14.1 % |

Yeasts

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