

# American Wheat 3

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- Gravity **12 BLG**
- ABV ---
- IBU **41**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25.6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.85 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	2.85 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	13.1 %
Boil	Amarillo	25 g	0 min	9.2 %
Aroma (end of boil)	Citra	25 g	0 min	13.1 %
Dry Hop	Citra	25 g	5 day(s)	13.1 %
Dry Hop	Amarillo	25 g	5 day(s)	9.2 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale