

# American Wheat

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **7.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Pszeniczny                       | 2 kg (36.4%)  | 85 %  | 4   |
| Grain | Żytni                            | 0.5 kg (9.1%) | 85 %  | 8   |
| Grain | Caramunich® typ I                | 0.5 kg (9.1%) | 73 %  | 80  |
| Grain | Viking Pale Ale malt             | 2 kg (36.4%)  | 80 %  | 5   |
| Grain | Weyermann - Pilsner Malt Eraclea | 0.5 kg (9.1%) | 81 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Cascade  | 30 g   | 60 min | 6 %        |
| Aroma (end of boil) | Cascade  | 20 g   | 10 min | 6 %        |
| Whirlpool           | Palisade | 30 g   | 1 min  | 7.5 %      |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 300 ml | ---        |