

# American Wheat

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.3 kg (35.1%)	82 %	4
Grain	Viking Wheat Malt	2 kg (54.1%)	83 %	5
Grain	płatki jęczmienne	0.2 kg (5.4%)	60 %	4
Grain	Płatki owsiane	0.2 kg (5.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	6 g	60 min	13.3 %
Boil	Centennial	10 g	60 min	9.7 %
Dry Hop	Sorachi Ace	14 g	3 day(s)	13.3 %
Dry Hop	Centennial	15 g	3 day(s)	9.7 %
Dry Hop	Lublin (Lubelski)	10 g	3 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis