

American Wheat

- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **2.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **57 liter(s)**
- Trub loss **5 %**
- Size with trub loss **61.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **67.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **47.6 liter(s)** of **76C** water or to achieve **67.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|------------|-------|-----|
| Grain | Pszoniczny | 5 kg (50%) | 85 % | 4 |
| Grain | pilznieński | 5 kg (50%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 30 g | 1 min | 15.7 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 30 g | 10 min | 15.7 % |
| Whirlpool | Citra | 30 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 34.5 g | --- |