

AMERICAN WHEAT

- Gravity **13.6 BLG**
- ABV ---
- IBU **25**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.5 kg (48.1%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (48.1%) | 80 % | 4 |
| Grain | Cara Plus | 0.2 kg (3.8%) | --- % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 4.5 % |
| Boil | Amarillo | 20 g | 5 min | 8.9 % |
| Boil | Centennial | 30 g | 1 min | 8.5 % |
| Whirlpool | Amarillo | 15 g | 30 min | 8.9 % |
| Whirlpool | Citra | 15 g | 30 min | 13.5 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 8.9 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|