

American Wheat #9

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **2 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **2 min** at **80C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 3 kg (42.9%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 40 g | 60 min | 10 % |
| Whirlpool | Nelson Sauvín | 10 g | 5 min | 10 % |
| Dry Hop | Nelson Sauvín | 150 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |