

American Wheat na Conanach

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **666 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **666 min** at **67C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.1 kg (50%) | 80 % | 5 |
| Grain | Wheat, Torrified | 2.1 kg (50%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Vic Secret | 14.4 g | 49 min | 16.3 % |
| Boil | Enigma (AUS) | 25 g | 10 min | 15.9 % |
| Boil | Vic Secret | 35 g | 0 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Vermont Ale | Ale | Slant | 125 ml | Yeast Bay |