

# American Wheat V

- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale         | 1.3 kg (50%)   | 80 %  | 6   |
| Grain | Weyermann - Pszeniczny jasny | 1.1 kg (42.3%) | 80 %  | 6   |
| Grain | Płatki owsiane błyskawiczne  | 0.2 kg (7.7%)  | 75 %  | 3   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | USA El Dorado | 10 g   | 60 min   | 14.2 %     |
| Boil    | USA Citra     | 40 g   | 0 min    | 13.5 %     |
| Dry Hop | USA Citra     | 10 g   | 3 day(s) | 13.5 %     |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safale US-05 I | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g    | Boil    | 15 min |