

# American Wheat XII

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **4.6**
- 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 **40 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pszeniczny jasny | 1.4 kg (50%)   | 80 %  | 6   |
| Grain | Weyermann - Pale Ale         | 1.2 kg (42.9%) | 80 %  | 6   |
| Grain | Weyermann - Carapils         | 0.2 kg (7.1%)  | 75 %  | 5   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | PL lunga   | 10 g   | 60 min   | 12.5 %     |
| Boil    | USA Mosaic | 20 g   | 0 min    | 11.8 %     |
| Dry Hop | USA Mosaic | 10 g   | 3 day(s) | 11.8 %     |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Safale US-05 II | Ale  | Slant | 50 ml  | ---        |