

# Americanwheat22

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2 kg (39.2%) | 82 %  | 5   |
| Grain | Pilzneński               | 3 kg (58.8%) | 81 %  | 4   |
| Grain | Strzegom Karmel 150      | 0.1 kg (2%)  | 75 %  | 150 |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 10 g   | 60 min   | 8.7 %      |
| Boil                | Oktawia  | 15 g   | 15 min   | 6.9 %      |
| Aroma (end of boil) | Oktawia  | 15 g   | 0 min    | 6.9 %      |
| Aroma (end of boil) | Citra    | 10 g   | 15 min   | 12 %       |
| Dry Hop             | Citra    | 20 g   | 4 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |