

US-05 American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Viking Wheat Malt | 2.4 kg (40%) | 83 % | 5 |
| Grain | Weyermann - Bohemian Pilsner Malt | 3.6 kg (60%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------------|---------|--------|--------|------------|
| Boil | Ekuanot | 10 g | 15 min | 14 % |
| Boil | Oktawia | 10 g | 10 min | 9.4 % |
| Boil | Ekuanot | 20 g | 5 min | 14 % |
| Boil | Oktawia | 30 g | 5 min | 9.4 % |
| Boil | Oktawia | 10 g | 0 min | 9.4 % |
| Boil | Ekuanot | 20 g | 0 min | 14 % |
| Aroma (end of boil) | Citra | 100 g | 0 min | 12 % |
| Hopstand 60min w 65C | | | | |
| Dry Hop | Citra | 50 g | --- | 12 % |

Yeasts

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