

## #071 American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **32.8 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	3.4 kg (53.1%)	82 %	4
Grain	Viking Pilsner malt	2.8 kg (43.8%)	82 %	4
Grain	Carahell	0.2 kg (3.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.9 %
Boil	Citra	10 g	20 min	13.9 %
Dry Hop	Talus	100 g	3 day(s)	7.4 %
Dry Hop	Amarillo	30 g	3 day(s)	10.1 %
Dry Hop	Citra	20 g	3 day(s)	13.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży	10 g	Boil	10 min