

#38 American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **66 C**, Time **80 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.7 kg (52.9%)	85 %	4
Grain	Pilzneński	1 kg (19.6%)	81 %	4
Grain	Strzegom Pale Ale	0.8 kg (15.7%)	79 %	6
Grain	Monachijski	0.4 kg (7.8%)	80 %	16
Grain	Biscuit Malt	0.2 kg (3.9%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	14.2 %
Boil	Cascade	20 g	15 min	7.1 %
Boil	Galaxy	20 g	15 min	13.3 %
Boil	Citra	10 g	5 min	14.2 %
Boil	Cascade	10 g	5 min	7.1 %
Boil	Galaxy	10 g	5 min	13.3 %
Dry Hop	Citra	20 g	3 day(s)	14.2 %
Dry Hop	Cascade	20 g	3 day(s)	7.1 %
Dry Hop	Galaxy	20 g	3 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---