

## #5 American Wheat

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- Gravity **12.5 BLG**
- ABV ---
- IBU **16**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (50%)	79 %	6
Grain	Strzegom pszeniczny	2.5 kg (50%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Whirlpool	Willamette	10 g	0 min	5 %
Whirlpool	Centennial	10 g	0 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale