

## #7 American Wheat

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- Gravity **12.8 BLG**
- ABV ---
- IBU **29**
- SRM **8.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pszeniczny             | 2.75 kg (54.8%) | 85 %  | 4   |
| Grain | Strzegom Pale Ale      | 1.87 kg (37.3%) | 79 %  | 6   |
| Grain | bursztynowy            | 0.2 kg (4%)     | 75 %  | 30  |
| Grain | Strzegom Karmel<br>150 | 0.2 kg (4%)     | 75 %  | 150 |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Magnum  | 20 g   | 60 min   | 13.5 %     |
| Boil    | Cascade | 20 g   | 0 min    | 6 %        |
| Dry Hop | Cascade | 30 g   | 5 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |