

# American Wheat #1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Pszeniczny	2 kg (40%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	8.5 %
Aroma (end of boil)	HBC	50 g	0 min	9.3 %
Dry Hop	HBC	50 g	3 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Slant	200 ml	danstar