

# American Wheat #1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **74C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (45.5%)	82 %	4
Grain	Viking Wheat Malt	2.5 kg (45.5%)	83 %	5
Grain	Platki owsiane	0.4 kg (7.3%)	60 %	3
Grain	Weyermann - Carawheat	0.1 kg (1.8%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12.4 %
Boil	Simcoe	10 g	30 min	14.5 %
Boil	Chinook	10 g	10 min	11.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	20 g	Boil	10 min

Flavor	Trawa cytrynowa	20 g	Boil	10 min
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