

# American Wheat #11

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Strzegom Pszeniczny	3 kg (42.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	50 min	10 %
Whirlpool	Equinox	50 g	5 min	13.1 %
Dry Hop	Equinox	100 g	7 day(s)	13.1 %
Dry Hop	Mosaic	100 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis