

# American Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (47.2%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (37.7%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (9.4%)	85 %	3
Grain	Carahell	0.3 kg (5.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	45 min	17.2 %
Boil	Enigma (AUS)	20 g	0 min	17.2 %
Boil	Citra	20 g	0 min	12 %
Dry Hop	Enigma (AUS)	50 g	5 day(s)	17.2 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Marakuja	500 g	Secondary	10 day(s)
Flavor	Mango	500 g	Secondary	10 day(s)