

# American Wheat

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (60%)	81 %	6
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	15 g	60 min	15.9 %
Boil	Enigma (AUS)	15 g	15 min	15.9 %
Aroma (end of boil)	Enigma (AUS)	20 g	0 min	15.9 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	15.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	szafran	5 g	Secondary	3 day(s)