

# American Wheat

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- 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) |