

American Wheat #2

- Gravity **13.5 BLG**
- ABV ---
- IBU **21**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50%)	79 %	4
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Cascade	10 g	30 min	6 %
Aroma (end of boil)	Equinox	10 g	10 min	13.1 %
Whirlpool	Chinook	15 g	30 min	13 %
Whirlpool	Cascade	15 g	30 min	6 %
Whirlpool	Equinox	15 g	30 min	13.1 %
Dry Hop	Chinook	15 g	5 day(s)	13 %
Dry Hop	Cascade	15 g	5 day(s)	6 %
Dry Hop	Equinox	15 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis