

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 |