

# American Wheat

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **11 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (50%)	85 %	4
Grain	Viking Pale Ale malt	1.5 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	35 min	10 %
Boil	Mosaic	10 g	10 min	10 %
Whirlpool	Mosaic	10 g	0 min	10 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---