

# American Wheat 29

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt   | 2.5 kg (41.7%) | 83 %  | 5   |
| Grain | Viking Pilsner malt | 2.5 kg (41.7%) | 82 %  | 4   |
| Grain | Wheat, Flaked       | 0.5 kg (8.3%)  | 77 %  | 4   |
| Grain | Rye Malt            | 0.5 kg (8.3%)  | 63 %  | 10  |

## Hops

| Use for   | Name   | Amount | Time      | Alpha acid |
|-----------|--------|--------|-----------|------------|
| Boil      | Magnum | 50 g   | 60 min    | 10.6 %     |
| Whirlpool | Zula   | 20 g   | 15 min    | 13.3 %     |
| Whirlpool | Mosaic | 20 g   | 15 min    | 11.4 %     |
| Dry Hop   | Zula   | 30 g   | 3 day(s)  | 13.3 %     |
| Dry Hop   | Mosaic | 30 g   | 3 day(s)  | 11.4 %     |
| Dry Hop   | zula   | 20 g   | 14 day(s) | 13.3 %     |
| Dry Hop   | Mosaic | 20 g   | 14 day(s) | 11.4 %     |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| lallemand wheat | Ale  | Slant | 100 ml | Lallemand  |