

# American Wheat

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pszoniczny            | 2.3 kg (42.6%) | 85 %  | 4   |
| Grain   | Viking Pale Ale malt  | 2.4 kg (44.4%) | 80 %  | 5   |
| Grain   | Weyermann - Carapils  | 0.3 kg (5.6%)  | 78 %  | 4   |
| Adjunct | Pszonica niestodowana | 0.4 kg (7.4%)  | 75 %  | 3   |

## Hops

| Use for   | Name      | Amount | Time   | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil      | Marynka   | 30 g   | 60 min | 6.8 %      |
| Whirlpool | Idaho Gem | 30 g   | 15 min | 13 %       |
| Whirlpool | Simcoe    | 30 g   | 15 min | 14.5 %     |

## Yeasts

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