

American Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (42.4%)	85 %	4
Grain	Viking Pale Ale malt	2.5 kg (42.4%)	80 %	5
Grain	Carmen Pale	0.5 kg (8.5%)	75 %	8
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	15 g	60 min	6.6 %
Aroma (end of boil)	Huell Melon	20 g	10 min	6.6 %
Whirlpool	Galaxy	40 g	5 min	14 %
Whirlpool	Denali	40 g	5 min	14 %
Whirlpool	Huell Melon	40 g	5 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis