

# American Wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **35.4 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (41.7%)	85 %	4
Grain	Strzegom Pilzneński	7 kg (58.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade PL	300 g	10 min	5.2 %
Whirlpool	Zula	100 g	10 min	8.3 %
Whirlpool	Oktawia	100 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis