

# American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pszeniczny     | 1.2 kg (48%) | 85 %  | 4   |
| Grain | Pilznieński    | 1 kg (40%)   | 81 %  | 4   |
| Grain | Biscuit Malt   | 0.1 kg (4%)  | 79 %  | 45  |
| Grain | Płatki owsiane | 0.2 kg (8%)  | 60 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | lunga  | 10 g   | 45 min   | 12.2 %     |
| Whirlpool | Azacca | 50 g   | 1 min    | 10.8 %     |
| Dry Hop   | Galaxy | 50 g   | 2 day(s) | 16.3 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 80 ml  | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|                     |                |       |      |        |
|---------------------|----------------|-------|------|--------|
| Water Agent         | Łuska ryżowa   | 100 g | Mash | 90 min |
| Water Agent         | Kwas fosforowy | 2 g   | Mash | 30 min |
| Woda do wyśładzania |                |       |      |        |