

# American Wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **74C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (45.5%)	85 %	4
Grain	Viking Pale Ale malt	1.2 kg (54.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXP 2/20 PolishHops	5 g	50 min	7.5 %
Boil	EXP 2/20 PolishHops	10 g	10 min	7.5 %
Dry Hop	EXP 2/20 PolishHops	30 g	3 day(s)	7.5 %
Dry Hop	Amora Preta	50 g	3 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa U.S. East Coast 01 "Conan"	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3 g	Boil	15 min
Fining	Łuska ryżowa	100 g	Mash	60 min