

## American Wheat #6

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **2 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **2 min** at **80C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Strzegom Pszeniczny	3 kg (42.9%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	50 min	7 %
Whirlpool	Citra	50 g	5 min	12 %
Whirlpool	Cascade	50 g	5 min	6 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

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