

# American Wheat

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- Gravity **12.1 BLG**
- ABV ---
- IBU **28**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **8 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **8 min** at **77C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.95 kg (45.6%)	82 %	4
Grain	Viking Wheat Malt	2.15 kg (50.2%)	83 %	4
Grain	Strzegom Pszeniczny	0.18 kg (4.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa sterylizowana	100 g	Mash	0 min