

# American Wheat

- Gravity **13.1 BLG**
- ABV ---
- IBU **28**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (49.6%)	81 %	6
Grain	Strzegom Pilzneński	2.15 kg (35.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16
Grain	Strzegom pszenica prażona	0.4 kg (6.6%)	70 %	3.3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Boil	Centennial	25 g	10 min	10 %
Boil	Citra	30 g	5 min	12 %
Boil	Centennial	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis