

# American Wheat

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- Gravity **12.4 BLG**
- ABV ---
- IBU **26**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	2.2 kg (50%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	60 min	12 %
Boil	Amarillo	15 g	15 min	8.9 %

## Yeasts

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

## Notes

- Fermentacja w 17 stopniach (7-10 dni). Butelkowanie z 150 g glukozy.  
*Mar 2, 2017, 10:11 AM*