

# American Wheat

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- Gravity **11.9 BLG**
- ABV ---
- IBU **22**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Viking Wheat Malt	3 kg (50%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	50 g	70 min	3.4 %
Boil	Ahtanum	20 g	20 min	3.4 %
Aroma (end of boil)	Ahtanum	30 g	0 min	3.4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka cytryny	15 g	Boil	5 min