

# American Wheat I

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- Gravity **13.6 BLG**
- ABV ---
- IBU **38**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	1.2 kg (40%)	80 %	4
Grain	Weyermann - Pszeniczny jasny	1.5 kg (50%)	80 %	6
Grain	Weyermann - Carapils	0.3 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Centennial	10 g	60 min	9.1 %
Boil	USA Amarillo	10 g	30 min	8.6 %
Boil	USA Amarillo	10 g	5 min	8.6 %
Boil	USA Centennial	23 g	0 min	9.1 %
Whirlpool	USA Amarillo (65 st. C)	20 g	0 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	75 ml	---

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min