

# American wheat - low alc

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **35**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (51.5%)	80 %	4
Grain	Weyermann - Caraamber	0.35 kg (7.2%)	75 %	65
Grain	Pszeniczny	2 kg (41.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	50 g	20 min	6 %
Whirlpool	Centennial	50 g	20 min	10.5 %
Whirlpool	Marynka	35 g	20 min	10 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Equinox	100 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Safale