

American Wheat One

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.2 kg (47.5%) | 81 % | 3 |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (29.7%) | 85 % | 5 |
| Grain | Simpsons - Wheat Malt | 1.2 kg (17.8%) | 85 % | 4 |
| Grain | Simpsons - Caramalt | 0.33 kg (4.9%) | 76 % | 38 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil | Cashmere Uniw. | 15 g | 50 min | 9.4 % |
| Whirlpool | Citra Uniw. | 20 g | 20 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|-------|--------|------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Slant | 200 ml | --- |