

American Wheat_test

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pszeniczny jasny | 1.4 kg (50%) | 80 % | 6 |
| Grain | Weyermann - Pale Ale | 1.2 kg (42.9%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.2 kg (7.1%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | PL lunga | 10 g | 60 min | 12.5 % |
| Boil | USA Amarillo | 20 g | 0 min | 7.4 % |
| Dry Hop | USA Amarillo | 10 g | 3 day(s) | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Safale US-05 II | Ale | Slant | 50 ml | --- |