

# American Wheat v1

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **44**
- SRM **3.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.6%)	81 %	4
Grain	Pszeniczny	2 kg (47.6%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	25 g	15 min	15 %
Whirlpool	Galaxy	20 g	30 min	15 %
Whirlpool	Citra	20 g	30 min	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Galaxy	55 g	4 day(s)	15 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Limonka	4 g	Secondary	14 day(s)