

# American Wheat VI

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- Gravity **11.9 BLG**
- ABV ---
- IBU **36**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount          | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale         | 1 kg (36%)      | 80 %  | 6   |
| Grain | Weyermann - Pilznieński      | 0.45 kg (16.2%) | 80 %  | 4   |
| Grain | Weyermann - Pszeniczny jasny | 1.2 kg (43.2%)  | 80 %  | 6   |
| Grain | Weyermann - Carapils         | 0.13 kg (4.7%)  | 75 %  | 5   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | USA El Dorado | 10 g   | 60 min   | 14.2 %     |
| Boil    | USA Amarillo  | 40 g   | 5 min    | 8.6 %      |
| Dry Hop | USA Amarillo  | 10 g   | 3 day(s) | 8.6 %      |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Safale US-05 II | Ale  | Slant | 80 ml  | ---        |