

# American Wheat Victoria Secret, Ahtanum

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **26.9 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (62.5%)	81 %	4
Grain	Pszeniczny	2.1 kg (37.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Aroma (end of boil)	Vic Secret	20 g	15 min	18.5 %
Aroma (end of boil)	Ahtanum	20 g	15 min	4.4 %
Aroma (end of boil)	Vic Secret	20 g	10 min	18.5 %
Aroma (end of boil)	Ahtanum	20 g	10 min	4.4 %
Whirlpool	Vic Secret	20 g	0 min	18.5 %
Whirlpool	Ahtanum	20 g	0 min	4.4 %
Dry Hop	Vic Secret	40 g	---	18.5 %
Dry Hop	Ahtanum	40 g	---	4.4 %

## Yeasts

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