

American Wheat VII

- Gravity **11.9 BLG**
- ABV ---
- IBU **38**
- SRM **4.8**
- 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 **40 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **67 %**
- 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 **9.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

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

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | USA Tomahawk | 10 g | 60 min | 15.8 % |
| Boil | USA Amarillo | 10 g | 5 min | 8.6 % |
| Boil | USA El Dorado | 25 g | 0 min | 14.2 % |
| Dry Hop | USA Citra | 10 g | 3 day(s) | 13.5 % |

Yeasts

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