

# Simple American Wheat Jungle

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- Gravity **12.1 BLG**
- ABV ---
- IBU **16**
- SRM ---
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.25 kg (50.8%)	80 %	---
Grain	Słód pszeniczny Optima	1.21 kg (49.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	10 %
Boil	Palisade	7 g	15 min	6.1 %
Aroma (end of boil)	Palisade	18 g	0 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	6 g	---