

## US-05 American Wheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.4 kg (40%)	83 %	5
Grain	Weyermann - Bohemian Pilsner Malt	3.6 kg (60%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	15 min	14 %
Boil	Oktawia	10 g	10 min	9.4 %
Boil	Ekuanot	20 g	5 min	14 %
Boil	Oktawia	30 g	5 min	9.4 %
Boil	Oktawia	10 g	0 min	9.4 %
Boil	Ekuanot	20 g	0 min	14 %
Aroma (end of boil)	Citra	100 g	0 min	12 %
Hopstand 60min w 65C				
Dry Hop	Citra	50 g	---	12 %

### Yeasts

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