

## America Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann<br>pszeniczny jasny | 1.8 kg (37.9%) | 80 %  | 5   |
| Grain | Viking Pilsner malt           | 1.5 kg (31.6%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt          | 1.2 kg (25.3%) | 80 %  | 5   |
| Grain | Płatki owsiane                | 0.25 kg (5.3%) | 60 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Centennial | 5 g    | 60 min   | 11.7 %     |
| Boil                | Chinook    | 12 g   | 15 min   | 11.4 %     |
| Boil                | Centennial | 13 g   | 15 min   | 11.7 %     |
| Aroma (end of boil) | Centennial | 17 g   | 0 min    | 11.7 %     |
| Aroma (end of boil) | Chinook    | 38 g   | 0 min    | 11.4 %     |
| Dry Hop             | Chinook    | 50 g   | 4 day(s) | 11.4 %     |
| Dry Hop             | Centennial | 15 g   | 4 day(s) | 11.7 %     |

### Yeasts

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