American Wheat #10

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **2 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **2 min** at **80C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(50%)*	80 %	5
Grain	Strzegom Pszeniczny	3.5 kg *(50%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	50 min	10 %
Whirlpool	Centennial	50 g	5 min	10.5 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Notes

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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.