

## American Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt   | 2.5 kg (48.1%) | 83 %  | 5   |
| Grain | Viking Pilsner malt | 2.5 kg (48.1%) | 82 %  | 4   |
| Grain | Viking Karmel 30    | 0.2 kg (3.8%)  | 75 %  | 30  |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 30 min   | 16 %       |
| Boil                | Orbit                  | 20 g   | 5 min    | 9.8 %      |
| Aroma (end of boil) | El Dorado              | 20 g   | 0 min    | 12.4 %     |
| Whirlpool           | Galaxy                 | 20 g   | 0 min    | 13.3 %     |
| Whirlpool           | Orbit                  | 20 g   | 0 min    | 9.8 %      |
| Dry Hop             | Citra                  | 30 g   | 3 day(s) | 13.7 %     |
| Dry Hop             | Orbit                  | 10 g   | 3 day(s) | 9.8 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 250 ml | Safale     |