

12. American W.

- Gravity **11.2 BLG**
- ABV ---
- IBU **30**
- SRM **4.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg (50%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	30 min	15 %
Boil	Simcoe	10 g	20 min	13 %
Boil	Galaxy	15 g	10 min	15 %
Boil	Simcoe	15 g	5 min	13 %
Dry Hop	Simcoe	25 g	6 day(s)	13 %
Dry Hop	Galaxy	25 g	6 day(s)	15 %

Yeasts

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