

## #63 American Wheat

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **8.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **7.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **8.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.85 kg (52.8%)	85 %	4
Grain	Strzegom Pilzneński	0.58 kg (36%)	80 %	4
Grain	Płatki pszeniczne	0.18 kg (11.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Centennial	5 g	30 min	9.7 %
Whirlpool	Citra	18 g	0 min	13.8 %
Whirlpool	Centennial	5 g	0 min	9.7 %
Whirlpool	Galaxy	20 g	0 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	---