

#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 | --- |