

# Americam Wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter	1.9 kg (39.6%)	85 %	5
Grain	Pszeniczny	2.9 kg (60.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Amarillo	15 g	60 min	9.5 %
Boil	Centennial	10 g	30 min	10.5 %
Aroma (end of boil)	Amarillo	35 g	0 min	9.5 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's