

American wheat 12

- Gravity **11.6 BLG**
- ABV ---
- IBU **44**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pale Ale Strzegom | 2 kg (47.6%) | --- % | 5 |
| Grain | Przeniczny Strzegom | 2 kg (47.6%) | --- % | 3 |
| Grain | Karmelowy Jasny Strzegom | 0.2 kg (4.8%) | --- % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 30 g | 55 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 10 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 30 ml | --- |