

# American Wheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **4.3**
- 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 **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.55 kg (34.1%)	79 %	6
Grain	Strzegom Pszeniczny	2.7 kg (59.3%)	81 %	6
Grain	Żytni	0.3 kg (6.6%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	45 min	13.1 %
Aroma (end of boil)	WAI-ITI	20 g	10 min	4.1 %
Dry Hop	WAI-ITI	50 g	5 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb06	Wheat	Dry	10 g	safale