

# American wheat

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **66**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (27.6%)	81 %	6
Grain	cara munich	0.25 kg (3.4%)	75 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	20 g	50 min	15 %
Whirlpool	El Dorado	80 g	60 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	Fermentis