

## American Wheat #2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **77C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (66.7%)	83 %	5
Grain	Briess - 6 Row Brewers Malt	1.5 kg (33.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga (PL)	15 g	45 min	11 %
Whirlpool	X09326	50 g	20 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	250 g	Mash	75 min