

# American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-11 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	80 %	4
Grain	Pszeniczny	2 kg (40%)	83 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	16.1 %
Boil	Equinox	10 g	15 min	16.1 %
Boil	Equinox	20 g	1 min	16.1 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	16 g	Safale