

# American Wheat

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (47.7%)	81 %	4
Grain	Pszeniczny	3 kg (47.7%)	85 %	4
Grain	Płatki owsiane	0.29 kg (4.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Boil	Chinook	10 g	30 min	11 %
Boil	Amarillo	10 g	30 min	8.3 %
Boil	Amarillo	20 g	15 min	8.3 %
Aroma (end of boil)	Chinook	20 g	1 min	11 %
Aroma (end of boil)	Amarillo	20 g	1 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---