

# American wheat

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (33.3%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (44.4%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian dragon	15 g	60 min	7.2 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.7 %
Aroma (end of boil)	styrian dragon	30 g	5 min	7.2 %

## Yeasts

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