

# American Wheat

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.3 kg (42.6%)	85 %	4
Grain	Viking Pale Ale malt	2.4 kg (44.4%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (5.6%)	78 %	4
Adjunct	Pszenica niestodowana	0.4 kg (7.4%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.8 %
Whirlpool	Idaho Gem	30 g	15 min	13 %
Whirlpool	Simcoe	30 g	15 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis