

American wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.3 kg (46.4%) | 80 % | 7 |
| Grain | Pszeniczny | 1.5 kg (53.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Galaxy | 6 g | 60 min | 14.5 % |
| Boil | Mosaic | 10 g | 0 min | 10 % |
| Boil | Simcoe | 10 g | 0 min | 13.2 % |
| Aroma (end of boil) | Nelson Sauvin | 10 g | 0 min | 11 % |
| Aroma (end of boil) | Mosaic | 10 g | 0 min | 10 % |
| Aroma (end of boil) | Equinox | 10 g | 0 min | 13.1 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |
| Aroma (end of boil) | Galaxy | 10 g | 0 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 8 g | --- |