

# American Wheat

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **69**
- SRM **10.8**
- 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 **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **3.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.16 kg (44.3%)	80 %	5
słód po terminie niby ale nie otwierany, dlatego że śrutowany				
Liquid Extract	Gozdawa ekstrakt słodowy pszeniczny	1.46 kg (55.7%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	18 g	60 min	15.5 %
Boil	Willamette	17.14 g	15 min	5 %
Boil	Nelson Sauvín	9.43 g	15 min	11 %
Aroma (end of boil)	Nelson Sauvín	8.57 g	1 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.86 g	Fermentis