

# AMERICAN WHEAT

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Viking Pilzneński Zero | 2.7 kg (50%) | 80 %  | 4   |
| Grain | Viking Pszeniczny      | 2.7 kg (50%) | 81 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Mosaic   | 10 g   | 60 min | 10 %       |
| Boil                | Citra    | 7 g    | 30 min | 12 %       |
| Boil                | Amarillo | 7 g    | 30 min | 9.5 %      |
| Aroma (end of boil) | Citra    | 7 g    | 10 min | 12 %       |
| Aroma (end of boil) | Amarillo | 7 g    | 10 min | 9.5 %      |

## Yeasts

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