

# American Wheat

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **2.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **57 liter(s)**
- Trub loss **5 %**
- Size with trub loss **61.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **67.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **47.6 liter(s)** of **76C** water or to achieve **67.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (50%)	85 %	4
Grain	pilzneński	5 kg (50%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	1 min	15.7 %
Whirlpool	Columbus/Tomahawk/Zeus	30 g	10 min	15.7 %
Whirlpool	Citra	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	34.5 g	---