

# American Wheat

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **27**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (50%)	81 %	4
Grain	Pszeniczny	2.7 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Citra	35 g	0 min	12 %

## Yeasts

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

## Notes

- Bazując na: <http://blog.homebrewing.pl/american-wheat-receptura/>  
*Jun 8, 2016, 12:25 AM*