

# American wheat

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.2 kg (38.7%)	81 %	6
Grain	Pszeniczny	1.5 kg (48.4%)	85 %	4
Grain	Płatki owsiane	0.4 kg (12.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	60 min	10 %
Boil	talus	20 g	15 min	7.4 %
Boil	Centennial	15 g	0 min	10 %
Boil	Talus	20 g	0 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis