

# American Wheat

---

- Gravity **15.4 BLG**
- ABV ---
- IBU **33**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **42.4 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **38.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.9 kg (50%)	80 %	3.9
Grain	Strzegom Pszeniczny	3.9 kg (50%)	81 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	70 min	16.9 %
Boil	Willamette	45 g	15 min	5.5 %
Boil	Crystal	15 g	15 min	3.5 %
Boil	Crystal	30 g	1 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis