

# American Wheat

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- Gravity **12.6 BLG**
- ABV ---
- IBU **27**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **52 C**, Time **12 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **12 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.7 kg (50%)	81 %	6
Grain	Strzegom Pale Ale	2.7 kg (50%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Cascade	12 g	40 min	6 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

## Yeasts

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