

American Wheat I

- Gravity **13.6 BLG**
- ABV ---
- IBU **38**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsneński | 1.2 kg (40%) | 80 % | 4 |
| Grain | Weyermann - Pszeniczny jasny | 1.5 kg (50%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.3 kg (10%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------------|--------|--------|------------|
| Boil | USA Centennial | 10 g | 60 min | 9.1 % |
| Boil | USA Amarillo | 10 g | 30 min | 8.6 % |
| Boil | USA Amarillo | 10 g | 5 min | 8.6 % |
| Boil | USA Centennial | 23 g | 0 min | 9.1 % |
| Whirlpool | USA Amarillo (65 st. C) | 20 g | 0 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 75 ml | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |