

# American Wheat II

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (45.5%)	83 %	5
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (9.1%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	60 min	7.7 %
Boil	Cascade	15 g	30 min	7.7 %
Boil	Cascade	20 g	0 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis