

American Wheat PA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2 kg (36.4%) | 85 % | 4 |
| Grain | Pilznieński | 2 kg (36.4%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (27.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 20 g | 30 min | 13.2 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Cascade PL | 10 g | 10 min | 5.2 % |
| Boil | Cascade PL | 10 g | 5 min | 5.2 % |
| Boil | Cascade PL | 20 g | 1 min | 5.2 % |
| Dry Hop | Cascade PL | 50 g | 5 day(s) | 5.2 % |

Yeasts

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