

American Wheat v4

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg (45.5%)	82 %	5
Grain	Viking Pale Ale malt	1 kg (22.7%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (22.7%)	80 %	4
Grain	Płatki owsiane	0.2 kg (4.5%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	10 g	20 min	15 %
Whirlpool	Citra	10 g	20 min	12 %
Whirlpool	Amarillo	10 g	20 min	9.5 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryzowa	78.95 g	Mash	5 min