

# AmWheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	BESTMALZ - Best Heidelberg Wheat Malt	2 kg (33.3%)	82 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	8.8 %
Aroma (end of boil)	Cashmere	28.3 g	10 min	7.1 %
Whirlpool	Amarillo	30 g	5 min	8.8 %
Dry Hop	Belma	28.3 g	4 day(s)	11.6 %
Dry Hop	Denali	28.3 g	4 day(s)	15.4 %
Dry Hop	Amarillo	50 g	4 day(s)	8.8 %
Dry Hop	Cascade	28.3 g	4 day(s)	6 %

## Yeasts

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