

## Equinox American Wheat (#7)

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- Gravity **12.8 BLG**
- ABV ---
- IBU **42**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **77C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Strzegom pszeniczny	2.5 kg (45.5%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13 %
Boil	Citra	15 g	20 min	13.5 %
Boil	Equinox	15 g	20 min	13.1 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis