

## American Wheat #2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 3 kg (46.2%)  | 81 %  | 6   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%) | 85 %  | 3   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Marynka  | 30 g   | 60 min   | 10 %       |
| Whirlpool | Citra    | 20 g   | 5 min    | 12 %       |
| Whirlpool | Amarillo | 20 g   | 5 min    | 9.5 %      |
| Dry Hop   | Citra    | 30 g   | 5 day(s) | 12 %       |
| Dry Hop   | Amarillo | 30 g   | 5 day(s) | 9.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |