

# American Wheat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.325 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (49%) | 85 %  | 7   |
| Grain | Strzegom Pszeniczny       | 2.5 kg (49%) | 81 %  | 6   |
| Grain | Monachijski               | 0.1 kg (2%)  | 80 %  | 16  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Cascade | 15 g   | 60 min | 6 %        |
| Boil                | Cascade | 15 g   | 15 min | 6 %        |
| Aroma (end of boil) | Simcoe  | 30 g   | 1 min  | 13.2 %     |

## Yeasts

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

## Notes

- Na konkursie odpadło w eliminacjach, zbyt chlebowe, lekki aldehyd.  
*Feb 2, 2020, 5:43 PM*