

## American Wheat test #1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **4.1**
- 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 **15 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount     | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński      | 2 kg (50%) | 80 %  | 4   |
| Grain | Słód pszeniczny Bestmalz | 2 kg (50%) | 82 %  | 5   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Equinox  | 5 g    | 60 min | 13.1 %     |
| Boil                | Amarillo | 20 g   | 5 min  | 9.5 %      |
| Boil                | Citra    | 20 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Equinox  | 15 g   | 0 min  | 13.1 %     |
| Whirlpool           | Amarillo | 10 g   | 20 min | 9.5 %      |
| Whirlpool           | Citra    | 10 g   | 20 min | 12 %       |
| Whirlpool           | Equinox  | 1 g    | 20 min | 13.1 %     |

### Yeasts

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