American Wheat #3

- Gravity **11.7 BLG**
- ABV **---**
- IBU **20**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg *(55.6%)*	85 %	4
Grain	Pilzneński	2 kg *(44.4%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	15 min	6 %
Boil	Cascade	50 g	0 min	6 %
Boil	Chinook	10 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis