

# American Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 2.5 kg (42.4%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 2.5 kg (42.4%) | 80 %  | 5   |
| Grain | Carmen Pale          | 0.5 kg (8.5%)  | 75 %  | 8   |
| Grain | Płatki owsiane       | 0.4 kg (6.8%)  | 85 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Huell Melon | 15 g   | 60 min | 6.6 %      |
| Aroma (end of boil) | Huell Melon | 20 g   | 10 min | 6.6 %      |
| Whirlpool           | Galaxy      | 40 g   | 5 min  | 14 %       |
| Whirlpool           | Denali      | 40 g   | 5 min  | 14 %       |
| Whirlpool           | Huell Melon | 40 g   | 5 min  | 6.6 %      |

## Yeasts

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