America Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.8 kg *(37.9%)*	80 %	5
Grain	Viking Pilsner malt	1.5 kg *(31.6%)*	82 %	4
Grain	Viking Pale Ale malt	1.2 kg *(25.3%)*	80 %	5
Grain	Płatki owsiane	0.25 kg *(5.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	60 min	11.7 %
Boil	Chinook	12 g	15 min	11.4 %
Boil	Centennial	13 g	15 min	11.7 %
Aroma (end of boil)	Centennial	17 g	0 min	11.7 %
Aroma (end of boil)	Chinook	38 g	0 min	11.4 %
Dry Hop	Chinook	50 g	4 day(s)	11.4 %
Dry Hop	Centennial	15 g	4 day(s)	11.7 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.