

American Wheat na Conanach

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **666 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **666 min** at **67C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (50%)	80 %	5
Grain	Wheat, Torrified	2.1 kg (50%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	14.4 g	49 min	16.3 %
Boil	Enigma (AUS)	25 g	10 min	15.9 %
Boil	Vic Secret	35 g	0 min	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	125 ml	Yeast Bay