

48 American Wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.24 kg (47.5%)	81 %	5
Grain	Pszeniczny	0.97 kg (37.2%)	85 %	4
Grain	Płatki owsiane	0.4 kg (15.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	23 g	10 min	12.8 %
Whirlpool	Lemon drop	22 g	20 min	4.6 %
Dry Hop	Ekuanot	50 g	3 day(s)	13.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	5 g	Danstar

Notes

- 0,4 ml/10l kwas fosforowy

Notatka 3.01.21

Warzony 28.12.20 w poniedziałek, w niedzielę wieczorem refraktometr - 2 Plato (82% odferm.)

Bardzo delikatne, wytrawne, lekkie, ale wyraźnie goryczkowe. Następnym razem może zacieranie bardziej na słodko?

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