

American Wheat 1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **46**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (48.9%) | 80 % | 4 |
| Grain | Pszeniczny | 2.2 kg (48.9%) | 85 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Aroma (end of boil) | Amarillo | 15 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP051 - California Ale V Yeast | Ale | Liquid | 35 ml | White Labs |

Notes

- Przepis w oparciu o: <http://blog.homebrewing.pl/>
Dziękuję! :)
May 29, 2018, 10:17 PM