

American Wheat 11 blg 09.05.2018

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3 kg (50%)	80 %	4
Grain	Pszeniczny	3 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	17 %
Whirlpool	Citra	10 g	30 min	13 %
Whirlpool	Mosaic	10 g	30 min	12 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Citra	20 g	7 day(s)	12 %

Notes

- 10 g Mosaic i 10 g Citra hopstand 30 min temp 73-65°C
30.05 rozlew 120 g glukozy rozpuszczone w 350 ml wody
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