

American Wheat '18

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3 kg (54.5%) | 80 % | 6 |
| Grain | Strzegom Pale Ale | 2.3 kg (41.8%) | 79 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.6%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|---------|----------|------------|
| Boil | Citra | 16.43 g | 45 min | 12 % |
| Whirlpool | Citra | 21.9 g | 10 min | 12 % |
| Whirlpool | Simcoe | 21.9 g | 10 min | 13.2 % |
| Dry Hop | Citra | 43.81 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Spice | trawa cytrynowa | 5 g | Boil | 10 min |
| Fining | mech irlandzki | 4 g | Boil | 10 min |
| Water Agent | gips | 3 g | Mash | 75 min |

Notes

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fermentacja w 19*
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