

# American Wheat

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0 kg	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	10 g	10 day(s)	10 %
Boil	East Kent Goldings	25 g	40 min	5.1 %
Dry Hop	Amarillo/Sabro	50 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Notes

- Wyszło 19l piwa (po burzliwej), 11 BLG początkowe, 3BLG końcowe. rozdzielone na 2 subwarki - 10l (DH 10g Mosaic + 50g Sabro) oraz 9l (DH 10g Mosaic + 50g Amarillo). Do cichej 1ml/litr kwasu mlekowego.  
*May 11, 2019, 9:08 PM*