

American Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (56.3%) | 80 % | 6 |
| Grain | Viking Wheat Malt | 0.25 kg (7%) | 83 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 1.3 kg (36.6%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Fuggles | 10 g | 60 min | 4.5 % |
| Boil | Cascade | 20 g | 10 min | 6.9 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Łuska ryżowa | 200 g | Mash | 10 min |

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech Irlandzki | 3 g | Boil | 10 min |
|--------|----------------|-----|------|--------|

Notes

- Dodać łuskę ryżową na wygrzew.
Mar 5, 2021, 9:01 PM