

# American wheat "eksperyment owies"

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.1 kg (47.7%)	85 %	4
Grain	Viking Pale Ale malt	1.9 kg (43.2%)	80 %	5
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	8.5 %
Whirlpool	Centennial	10 g	0 min	8.5 %
ok 80°C				
Whirlpool	Cascade	50 g	0 min	9 %
ok 80°C				

## Yeasts

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