

# Dark American Wheat #1

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- Gravity **12.6 BLG**
- ABV ---
- IBU **26**
- SRM **10**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 2.2 kg (46.8%) | 85 %  | 4   |
| Grain | Pale Ale Malt Europe | 2.2 kg (46.8%) | 80 %  | 7   |
| Grain | Karmelowy Ciemny     | 0.3 kg (6.4%)  | 80 %  | 150 |

## Hops

| Use for   | Name               | Amount | Time     | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil      | Marynka            | 20 g   | 60 min   | 10 %       |
| Boil      | East Kent Goldings | 25 g   | 5 min    | 5.1 %      |
| Whirlpool | East Kent Goldings | 25 g   | 20 min   | 5.1 %      |
| Dry Hop   | Simcoe             | 50 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Notes

- Hop Stand 20min 60C  
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