

# Dwururka - American Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.4 kg (50%)	81 %	4
Grain	Viking Wheat Malt	2 kg (41.7%)	83 %	5
Grain	Płatki pszeniczne	0.4 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	13 %
Boil	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	13.1 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fm 54 starter	Ale	Liquid	1000 ml	Fermentis