

# Imperial brown india american wheat

- Gravity **15.7 BLG**
- ABV ---
- IBU **61**
- SRM **15**
- 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 **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom pszeniczny      | 3.3 kg (50%)  | --- % | 6   |
| Grain | Strzegom Pilzneński      | 3 kg (45.5%)  | --- % | 4   |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (4.5%) | 71 %  | 600 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Magnum  | 30 g   | 60 min   | 13.5 %     |
| Boil    | lunga   | 10 g   | 30 min   | 12.9 %     |
| Boil    | Citra   | 20 g   | 10 min   | 12 %       |
| Boil    | Cascade | 20 g   | 10 min   | 6 %        |
| Boil    | Citra   | 20 g   | 1 min    | 12 %       |
| Boil    | Cascade | 20 g   | 1 min    | 6 %        |
| Dry Hop | Citra   | 30 g   | 7 day(s) | 12 %       |
| Dry Hop | Cascade | 30 g   | 7 day(s) | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 225 ml | Fermentis |
|--------------|-----|-------|--------|-----------|