

Lab #004 American Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **88.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **56.5 liter(s)** of **76C** water or to achieve **88.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Pszoniczny | 8 kg (50%) | 85 % | 3 |
| Grain | Strzegom Pilzneński | 7 kg (43.8%) | 80 % | 4 |
| Grain | Strzegom pszenica prażona | 1 kg (6.3%) | 70 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.5 % |
| Boil | Mosaic | 40 g | 10 min | 10 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 16.52 g | Fermentis |
| na połowę brzeczki (7,5L) | | | | |

Notes

- Wersja I.
Cascade 50g na 3 dzień burzliwej fermentacji

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Cascade 50g na 3dni przed rozlewem

Wersja II

Cascade 50g + Mosaic 10g 3dni przed rozlewem

Wersja III

Bez chmielenia na zimno

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