

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	Pszeniczny	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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