

W040- Sour Session American wheat ***

- Gravity **7.9 BLG**
- ABV **2.8 %**
- IBU **21.1**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.52 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **28.52 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CHÂTEAU PILSEN 2RS	1.5 kg	81 %	6
Grain	BEST Wheat Malt (BESTMALZ)	1 kg	83.5 %	11
Grain	Wheat	0.2 kg	83 %	15
Grain	Wheat, Flaked	0.2 kg	77 %	7
Grain	Oats, Flaked	0.1 kg	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	4 g	60 min	10 %
	Simcoe	40 g	20 min	13 %
Dry Hop	Citra	50 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Stare nadreńskie	Ale	Slant	ml	Fermentum Mobile
Lactobacillus Brevis	Ale	Liquid	ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	75 g	Mash	0 min