

## Warka 2 American wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	15 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z 4 pomarańczy i 2 cytryn	200 g	Boil	10 min
Spice	Kolendra	20 g	Boil	10 min