

## Warka # 8 American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (60%)	80 %	3.5
Grain	Pszeniczny	1 kg (33.3%)	85 %	4
Adjunct	Płatki pszeniczne	0.2 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	3 g	60 min	13 %
Aroma (end of boil)	Citra	5 g	10 min	13 %
Aroma (end of boil)	Mosaic	5 g	10 min	9 %
Whirlpool	Citra	10 g	---	13 %
Whirlpool	Mosaic	10 g	---	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	7 g	Danstar

### Notes

- Citra i Mosaic przy chłodzeniu piwa, dodawać w temp. 70 C  
*Apr 28, 2019, 11:14 AM*