

Coffee American Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (45.5%)	85 %	4
Grain	Pilzneński	2.85 kg (43.2%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (7.6%)	85 %	3
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	15.3 %
Boil	Mosaic	25 g	60 min	12.1 %
Aroma (end of boil)	Enigma (AUS)	50 g	0 min	16.7 %
Aroma (end of boil)	Sabro	50 g	0 min	15 %
Aroma (end of boil)	Citra	50 g	0 min	12.2 %
Dry Hop	WAI-ITI	100 g	3 day(s)	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Notes

- Chmiel na aromat dodany po schłodzeniu brzeczki do 75 stopni i przetrzymany przez 20 minut.
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