American Wheat Wariacja I Bawarska Mandarynka

- Gravity **12.4 BLG**
- ABV **---**
- IBU **26**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg *(40.8%)*	85 %	4
Grain	Pilzneński	2.5 kg *(51%)*	81 %	4
Grain	Strzegom Monachijski typ II	0.2 kg *(4.1%)*	79 %	22
Grain	Zakwaszający	0.2 kg *(4.1%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Mandarina Bavaria	20 g	20 min	7.9 %
Aroma (end of boil)	Citra	10 g	10 min	11 %
Aroma (end of boil)	Mandarina Bavaria	30 g	0 min	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---