

(#9) Centennial Americam Wheat

- Gravity **10.6 BLG**
- ABV ---
- IBU **46**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **51 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (50%)	80 %	4
Grain	Strzegom pszeniczny	5 kg (50%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Centennial	50 g	15 min	10.5 %
Whirlpool	Centennial	50 g	0 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	500 ml	Fermentis

Notes

- Brzeczka nastawna mniejsza z uwag na pojemnosc kadzi warzelnej, bedzieny rozdzielac do fermentowrow
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