

# American wheat z czerwonym pieprzem

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pale ale IREKS    | 1.04 kg (51%)  | 80 %  | 6   |
| Grain | Pszeniczny IREKS  | 0.5 kg (24.5%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.5 kg (24.5%) | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Chinook | 5 g    | 50 min | 12.1 %     |
| Whirlpool | Chinook | 15 g   | 10 min | 12.1 %     |

## Yeasts

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

## Extras

| Type  | Name            | Amount | Use for | Time  |
|-------|-----------------|--------|---------|-------|
| Spice | Czerwony pieprz | 15 g   | Boil    | 5 min |