

#13 AMERICAN WHEAT

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	3.3 kg (64.7%)	82 %	4
Grain	BESTMALZ - Bestt Pale Ale	1.5 kg (29.4%)	80.5 %	6
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Citra	15 g	20 min	12 %
Aroma (end of boil)	Palisade	25 g	0 min	7.5 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Dry Hop	Citra	75 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

Notes

- Na wygrzew łuska ryżowa (200g).
Do wody do wysładzania dodany kwas mlekowy (10ml)
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