

# american fruit wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **66**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (62.5%)	70 %	4
Grain	Strzegom Pilzneński	3 kg (37.5%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	40 g	30 min	12 %
Boil	Mosaic	30 g	30 min	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Mosaic	70 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	zest z pomarańczy	225 g	Boil	15 min
Flavor	zest z cytryn	125 g	Boil	15 min
Water Agent	gips piwowarski	4 g	Mash	---
Other	Upierdolona patelnia	1000 g	Secondary	---
Flavor	Brzoskwinie w puszcze	1640 g	Secondary	4 day(s)
Flavor	Ananas w puszcze	1300 g	Secondary	4 day(s)

## Notes

- Dodatki z puszek dodane razem z syropem:  
 -brzoskwinie 2 puszki po 820g włącznie z syropem, 2x 470g samych brzoskwiń  
 -ananas 2 puszki po 565g włącznie z syropem, 2x 340 samych ananasów  
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