

American Wheat

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Słód pszeniczny Bestmalz | 1.5 kg (57.7%) | 82 % | 5 |
| Grain | BESTMALZ - Best Pilsen | 1 kg (38.5%) | 80.5 % | 4 |
| Grain | Briess - Carapils Malt | 0.1 kg (3.8%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 20 g | 20 min | 10.4 % |
| Boil | Citra | 10 g | 10 min | 13 % |

Yeasts

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

Notes

- Dodane do wody do zacierania 2ml kwasu mlekowego.
Mar 1, 2018, 12:02 PM