

American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (60%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (40%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 10.5 % |
| Boil | Mosaic | 30 g | 1 min | 11.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Earl Grey | 10 g | Secondary | 1 day(s) |
| Flavor | Sencha Special | 10 g | Secondary | 1 day(s) |
| Flavor | Oolong Milk | 10 g | Secondary | 1 day(s) |

Notes

- Warka rozlana na trzy butle 5l po Oazie i dodano do każdej inną herbatę na zimno. Rozlew z użyciem naparu z herbat.
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