

American wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **76 %**
- 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 **19 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (58.8%) | 81 % | 5 |
| Grain | Strzegom Pale Ale | 1.7 kg (33.3%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Summit | 15 g | 60 min | 14 % |
| Boil | Citra | 12 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 28 g | 0 min | 12 % |
| Aroma (end of boil) | Summit | 15 g | 0 min | 14 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|----------------|------|------|-----|
| Water Agent | kwas fosforowy | 12 g | Mash | --- |
|-------------|----------------|------|------|-----|

Notes

- Fermentacja burzliwa 10 dni
Fermentacja cicha 7 dni (2 dni przed końcem chmiel)
glukoza 145g w 400 ml wody
Leżakować 3 tygodnie
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