

# American Wheat - Dori

---

- Gravity **13 BLG**
- ABV ---
- IBU **27**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 2.2 kg (50%) | 85 %  | 4   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Citra    | 15 g   | 60 min | 12 %       |
| Boil      | Amarillo | 15 g   | 15 min | 9.5 %      |
| Whirlpool | Citra    | 30 g   | 40 min | 12 %       |

## Notes

- <http://blog.homebrewing.pl/?p=650>  
Nov 23, 2015, 5:34 PM