

# American Wheat + Mint

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM ---
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **0 %**
- Size with trub loss **32 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód przenienny	5 kg (50%)	65 %	---
Grain	Słód pilsneński	5 kg (50%)	65 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	14.2 %
Boil	Herkules	13 g	60 min	17 %
Boil	Citra	20 g	15 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---

## Notes

- Piwo podzielone przed fermentacją: 21 litrów + 10.5 litra  
*Aug 21, 2017, 10:44 AM*
- 21 litrów, dodatki na zimno 7 dni:
  - Citra 16g
  - chmiel Melon 14g
  - skórki pomarańczy 2 szt.
  - skórki cytryny 2 szt.*Aug 21, 2017, 10:44 AM*
- 10;5 litra, dodatki na zimno 7 dni:
  - chmiel Melon 14g
  - mięta*Aug 21, 2017, 10:44 AM*