

AMERICAN WHEAT v2 #22

- Gravity **12.1 BLG**
- ABV ---
- IBU **44**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal - pilzneński	2.2 kg (47.5%)	81 %	3.75
Grain	Bruntal - pszeniczny	2.2 kg (47.5%)	83 %	4.5
Grain	Chateau Special B Malt	0.03 kg (0.6%)	77 %	300
Grain	Bruntal Carahell	0.2 kg (4.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Amarillo	15 g	15 min	7.5 %
Aroma (end of boil)	Citra	30 g	7 min	12 %
Aroma (end of boil)	Mosaic	15 g	7 min	11.7 %
Aroma (end of boil)	Amarillo	10 g	7 min	7.5 %
Dry Hop	Ahtanum	30 g	5 day(s)	3.3 %
Dry Hop	Vic Secret	30 g	5 day(s)	16.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa US West Coast	Ale	Dry	10 g	Gozdawa
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Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	---

Notes

- 2 warki po 10-12 L, a zimno z chmielem Ahtanum (11,5 L)/Vic Secret (10 L)
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