

# AmWheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (47.6%)	80 %	4
Grain	Pilznieński	2.2 kg (52.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	13 g	60 min	12 %
Aroma (end of boil)	Cascade	15 g	15 min	6 %
Whirlpool	Citra	22 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Notes

- Warka w dniu 7.03  
Fermentacja w pudle w temp. od ok. 16 stopni. do 20 stopni. Opadnięcie drożdzy ok. 22.03 BLG Na poziomie 4.  
Rozlew do butelek z dodatkiem 120g glukozy (1 tym ok 10 g cukru białego)  
*Mar 24, 2020, 9:12 AM*