

BM American Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsneński | 2.5 kg (45.5%) | 81 % | 5 |
| Grain | Weyermann - Pszeniczny jasny | 2.5 kg (45.5%) | 85 % | 5 |
| Grain | Weyermann - Carahell | 0.5 kg (9.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 13.5 % |
| Boil | Amarillo CRYO | 5 g | 15 min | 17.5 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 13.5 % |
| Aroma (end of boil) | Amarillo CRYO | 5 g | 5 min | 17.5 % |
| Dry Hop | Citra | 20 g | 2 day(s) | 13.5 % |
| Dry Hop | Amarillo CRYO | 5 g | 2 day(s) | 17.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|----------|------|
| Other | Glukoza | 154 g | Bottling | --- |

Notes

- Fermentacja:
 - Burzliwa 17°C ok. 7 dni
 - Cicha 17°C ok. 10 dni
 - Chmielenie na zimno podczas fermentacji cichej na 2 dni przed rozlewem

Po zabutelkowaniu zostawić w temperaturze ok. 17°C na ok. 2 tygodnie
Po tym czasie przechowywać w temperaturze ok. 15°C na ok. 2 tygodnie
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