

Córka Piekarza - American Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **20 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **54C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **20 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2 kg (50%)	85 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (50%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	10 min	14.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	0 min	14.5 %