

Dark American Wheat #1

- Gravity **12.6 BLG**
- ABV ---
- IBU **26**
- SRM **10**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.2 kg (46.8%) | 85 % | 4 |
| Grain | Pale Ale Malt Europe | 2.2 kg (46.8%) | 80 % | 7 |
| Grain | Karmelowy Ciemny | 0.3 kg (6.4%) | 80 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | East Kent Goldings | 25 g | 5 min | 5.1 % |
| Whirlpool | East Kent Goldings | 25 g | 20 min | 5.1 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 150 ml | Fermentis |

Notes

- Hop Stand 20min 60C
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