

# DOUBLE AMERICAN WHEAT

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **78**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (36.6%)	80 %	4
Grain	Pszeniczny	3 kg (36.6%)	85 %	4
Grain	Płatki pszeniczne	1.2 kg (14.6%)	85 %	3
Grain	Weyermann - Carapils	1 kg (12.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	5 g	30 min	14 %
Boil	Equinox	5 g	30 min	13.1 %
Boil	Citra	5 g	30 min	12 %
Boil	Sorachi Ace	5 g	30 min	10 %
Boil	Equinox	30 g	15 min	13.1 %
Boil	Azacca	30 g	15 min	14 %
Boil	Sorachi Ace	30 g	15 min	10 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Azacca	25 g	0 min	14 %

Aroma (end of boil)	Equinox	25 g	0 min	13.1 %
Aroma (end of boil)	Sorachi Ace	25 g	0 min	10 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Azacca	40 g	7 day(s)	14 %
Dry Hop	Equinox	40 g	7 day(s)	13.1 %
Dry Hop	Sorachi Ace	40 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	skórki pomarańczy bergamotki	20 g	Boil	10 min