

Warka 1/2016 - American Wheat

- Gravity **16.1 BLG**
- ABV ---
- IBU **40**
- SRM **7.9**
- 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **10 min**
- Temp **100 C**, Time **80 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **77C**
- Keep mash **80 min** at **100C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (49.2%)	85 %	5
Grain	Strzegom Pilzneński	2.8 kg (45.9%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (4.9%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Boil	Citra	20 g	20 min	12 %
Boil	Amarillo	20 g	10 min	9.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---