

#26 Amora Preta Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **6.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (47.2%)	85 %	4
Grain	Pilzneński	1.5 kg (28.3%)	81 %	4
Grain	Strzegom pszenica prażona	0.3 kg (5.7%)	70 %	100
Grain	Viking Pale Ale malt	1 kg (18.9%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Amora Preta	30 g	15 min	8.4 %
Boil	Amora Preta	30 g	5 min	8.4 %
Aroma (end of boil)	Amora Preta	50 g	0 min	8.4 %
Dry Hop	Amora Preta	50 g	4 day(s)	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile