

#33 American Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter Pale Ale	2.7 kg (45%)	80 %	6
Grain	Fawcett - Wheat	3 kg (50%)	80 %	4
Grain	Fawcett - Pale Crystal	0.2 kg (3.3%)	72.8 %	90
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	35 g	30 min	9.5 %
Boil	Amarillo	30 g	10 min	8.8 %
Boil	Citra	30 g	0 min	13.7 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Sorachi Ace	25 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Ale	Liquid	150 ml	Wyeast Labs

Notes

- Na ciche piwo podzielone na pół - połowa zachmielona Citrą, połowa Sorachi Ace.
Mar 20, 2019, 8:49 AM