

## #35 American Dark Wheat

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **19.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **78.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pszeniczny	2.8 kg (49.6%)	83 %	3
Grain	Słodownia Strzegom - pilzneński	1.6 kg (28.3%)	80 %	3
Grain	Słodownia Strzegom - monachijski I	0.5 kg (8.8%)	79 %	12
Grain	Słodownia Strzegom - czekoladowy 1200	0.25 kg (4.4%)	70 %	1200
Grain	Weyermann - Acidulated Malt (zakwaszający)	0.5 kg (8.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	0 g	20 min	6 %
Boil	Columbus/Tomahawk/Zeus	0 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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