

American Modern Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (47.1%) | 85 % | 6 |
| Grain | Pszeniczny Viking | 2.5 kg (47.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (4.7%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.06 kg (1.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 13.3 % |
| Boil | Mosaic | 20 g | 15 min | 12.5 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 7.8 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 12.5 % |
| Dry Hop | Mosaic | 20 g | 2 day(s) | 12.5 % |
| Dry Hop | Cascade | 20 g | 2 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |
|----------------------|-----|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 100 g | Mash | 5 min |
| Fining | Whirlfloc T | 1.25 g | Boil | 10 min |

Notes

- Pierwsze piwo warzone na kotle zacierno-warzelnym Klarstein Maischfest 35l.
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