

# American Wheat #1 "Wheacik A'Mane"

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (45.8%)	81 %	4
Grain	Pszeniczny	2.2 kg (45.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	17 g	60 min	11.2 %
Whirlpool	Mosaic	25 g	---	10 %
Whirlpool	Citra	25 g	---	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Citra	25 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- wyszło 19.5l brzezki 11 st. Blg. - słaba wydajność  
fermentacja rozpoczęta 04.04.2018 r. w ok. 16 st. C. Od tego czasu temperatura wzrosła do ok 20 st. C.  
*Apr 10, 2018, 11:46 PM*