

American Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (48.1%) | 85 % | 7 |
| Grain | Słód pszeniczny Bestmalz | 2.3 kg (44.2%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Denali | 0 g | 40 min | 14 % |
| Boil | Denali | 0 g | 15 min | 14 % |
| Boil | Denali | 20 g | 10 min | 14 % |
| Boil | Denali | 40 g | 5 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 40 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------|--------|-----------|----------|
| Other | Liczi | 2000 g | Secondary | 7 day(s) |
|-------|-------|--------|-----------|----------|

Notes

- Pół warki chmielone na zimno citrą, pół z Melonem.
Chmielone na zimno 60g chmielu 2 dni przed końcem cichej. Piwo wyszło bez wad, pijalne, bez fajerwerków. Do melonowego dodałem 2.5 kg obranego melona, piwo mocno "owocowo fermentujące" w smaku. Piana praktycznie zerowa. Friendship ended with melon.
Sep 16, 2017, 3:40 PM