

# American Wheat

- Gravity **12.1 BLG**
- ABV ---
- IBU **30**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.6 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	2.3 kg (50%)	85 %	8
Grain	Weyermann pszeniczny jasny	2.3 kg (50%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	30 min	12 %
Boil	Citra	10 g	30 min	13.5 %
Boil	Sorachi Ace	10 g	10 min	12 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Sorachi Ace	10 g	0 min	12 %
Boil	Citra	10 g	0 min	13.5 %
Aroma (end of boil)	Sorachi Ace	10 g	0 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	13.5 %
Dry Hop	Sorachi Ace	10 g	---	12 %
Dry Hop	Citra	10 g	---	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	100 ml	---

## Notes

- Na podstawie receptury Dori z <http://blog.homebrewing.pl/>  
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