

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/>
May 20, 2015, 9:10 AM