

American Wheat na Gozdawie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (54.5%) | 80 % | 4 |
| Grain | Pszeniczny | 2.5 kg (45.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Chinook | 10 g | 15 min | 13 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Gozdawa - US West Coast | Ale | Slant | 300 ml | Gozdawa |

Notes

- Fermentacja 16° -24° najlepiej 18-20°
Na Gozdawie mało klarowne, zalecana cicha
170 g glukozy do refermentacji.
Inne drożdże Wyeast 1010, American Wheat, us-05
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