

# American wheat podejście 1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (42.9%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.5 kg (42.9%)	80 %	6
Adjunct	płatki owsiane	0.5 kg (14.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	11 g	60 min	12.3 %
Aroma (end of boil)	chinook	30 g	0 min	12.8 %
Aroma (end of boil)	citra	50 g	0 min	12.3 %
Aroma (end of boil)	cascade	60 g	0 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	15 ml	Fermentis

## Notes

- Wyszło 15L fajnie aromatycznego piwa, gazowane w temp. 19 stopni na 2,6 (103g cukru).

W smaku białe cytrusy, grejpfrut, SZTOS, same pozytywne oceny. NIC NIE ZMIENIAĆ OPRÓCZ WIELKOŚCI WARKI!  
*Apr 24, 2018, 8:25 PM*