

American Wheat - Tomasz Maciąg

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.3 kg (55.4%)	82 %	4
Grain	Strzegom Pale Ale	2.2 kg (36.9%)	80 %	6
Grain	Karmelowy Czerwony	0.4 kg (6.7%)	75 %	59
Grain	Weyermann - Acidulated Malt	0.06 kg (1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinnok	20 g	60 min	12 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Whirlpool	Amarillo	25 g	30 min	9.5 %
Whirlpool	Citra	25 g	30 min	13.1 %
Dry Hop	Citra	75 g	3 day(s)	13.1 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	---
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	60 min
Other	Kwas askorbinowy	4 g	Bottling	---

Notes

- [https://wiki.piwo.org/American_Wheat,_Tomasz_Maciąg_\(pociąg\)](https://wiki.piwo.org/American_Wheat,_Tomasz_Maciąg_(pociąg))
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