

American Wheat v. 2/2020

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (49%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2.5 kg (49%) | 81 % | 6 |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 8.5 % |
| Boil | Amarillo | 15 g | 15 min | 7.7 % |
| Aroma (end of boil) | Citra | 40 g | 0 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | --- |

Notes

- Citra dodana w temp. 80'C
Apr 2, 2020, 8:17 PM