

# American Wheat ze skórka pomarańczy

- Gravity **14.5 BLG**
- ABV ---
- IBU **48**
- SRM **8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **2.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type           | Name                             | Amount         | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal - ekstrakt słodowy jasny | 1.7 kg (65.4%) | 87 %  | 26  |
| Grain          | Płatki pszeniczne                | 0.5 kg (19.2%) | 85 %  | 3   |
| Grain          | Płatki owsiane                   | 0.4 kg (15.4%) | 85 %  | 3   |

## Hops

| Use for    | Name                   | Amount | Time   | Alpha acid |
|------------|------------------------|--------|--------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15.5 %     |
| Boil       | Amarillo               | 20 g   | 20 min | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for | Time      |
|--------|-------------------|--------|---------|-----------|
| Flavor | skórka cytryny    | 15 g   | Primary | 14 day(s) |
| Flavor | skórka pomarańczy | 15 g   | Primary | 14 day(s) |