

# Dwururka - American Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (49%)	81 %	4
Grain	Viking Wheat Malt	2.5 kg (51%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	14.4 %
Boil	Equinox	5 g	10 min	13.1 %
Boil	Sorachi Ace	5 g	10 min	10 %
Aroma (end of boil)	Sorachi Ace	10 g	0 min	10 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %
Dry Hop	Equinox	35 g	3 day(s)	13.1 %
Dry Hop	Sorachi Ace	15 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis