

# Imperial brown india american wheat

- Gravity **15.7 BLG**
- ABV ---
- IBU **61**
- SRM **15**
- 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	3.3 kg (50%)	--- %	6
Grain	Strzegom Pilzneński	3 kg (45.5%)	--- %	4
Grain	Fawcett - Pale Chocolate	0.3 kg (4.5%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	lunga	10 g	30 min	12.9 %
Boil	Citra	20 g	10 min	12 %
Boil	Cascade	20 g	10 min	6 %
Boil	Citra	20 g	1 min	12 %
Boil	Cascade	20 g	1 min	6 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	225 ml	Fermentis
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