

LEM| American Wheat (by Dori)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Viking Malt Pilsneński | 2.5 kg (50%) | 82 % | 4 |
| Grain | Viking Malt Pszeniczny | 2.5 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |

Yeasts

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

Notes

- Ześrutowany sód wsypujemy do 15l wody o temperaturze 69°C. Ustalamy temperaturę na 67-68°C i utrzymujemy ją 1 godzinę lub do negatywnej próby jodowej. Podgrzewamy do temperatury 76-78°C i rozpoczynamy filtrację. Wysładzamy aż do uzyskania 23-24l brzezki.

Brzezke schładzamy do około 17°C.

Fermentacja około 7-10 dni temperaturze 17-20°C.
Można pominąć fermentację cichą.

May 27, 2020, 9:50 AM