

## Warka # 8 American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

### Fermentables

| Type    | Name                | Amount        | Yield | EBC |
|---------|---------------------|---------------|-------|-----|
| Grain   | Strzegom Pilzneński | 1.8 kg (60%)  | 80 %  | 3.5 |
| Grain   | Pszeniczny          | 1 kg (33.3%)  | 85 %  | 4   |
| Adjunct | Płatki pszeniczne   | 0.2 kg (6.7%) | 85 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Citra  | 3 g    | 60 min | 13 %       |
| Aroma (end of boil) | Citra  | 5 g    | 10 min | 13 %       |
| Aroma (end of boil) | Mosaic | 5 g    | 10 min | 9 %        |
| Whirlpool           | Citra  | 10 g   | ---    | 13 %       |
| Whirlpool           | Mosaic | 10 g   | ---    | 9 %        |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 7 g    | Danstar    |

### Notes

- Citra i Mosaic przy chłodzeniu piwa, dodawać w temp. 70 C  
*Apr 28, 2019, 11:14 AM*