American Wheat - przepis z TB

- Gravity **11.9 BLG**
- ABV **---**
- IBU **31**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.85 kg *(52.8%)*	81 %	6
Grain	Strzegom Pilzneński	2.15 kg *(39.8%)*	80 %	4
Grain	Strzegom pszenica prażona	0.4 kg *(7.4%)*	70 %	3.3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Boil	Centennial	25 g	10 min	10 %
Boil	Citra	30 g	5 min	12 %
Boil	Centennial	25 g	5 min	10 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.