

#13 AMERICAN WHEAT

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **4**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Wheat Malt | 3.3 kg (64.7%) | 82 % | 4 |
| Grain | BESTMALZ - Bestt Pale Ale | 1.5 kg (29.4%) | 80.5 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Aroma (end of boil) | Palisade | 25 g | 0 min | 7.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |
| Dry Hop | Citra | 75 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- Na wygrzew łuska ryżowa (200g).
Do wody do wysładzania dodany kwas mlekowy (10ml)
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