

American Funk Wheat

- Gravity **12.4 BLG**
- ABV ---
- IBU **19**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale malt	2.2 kg (42.3%)	79 %	5
Grain	Pszeniczny Strzegom	1.2 kg (23.1%)	83 %	6
Grain	Płatki pszeniczne	0.6 kg (11.5%)	77 %	3
Grain	Płatki żytnie	0.6 kg (11.5%)	77 %	8
Grain	Płatki owsiane	0.6 kg (11.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	10 min	12.4 %
Aroma (end of boil)	Simcoe	15 g	10 min	13.1 %
Boil	Cascade	15 g	10 min	8 %
Whirlpool	Citra	15 g	0 min	12.4 %
Whirlpool	Simcoe	15 g	0 min	13.1 %
Whirlpool	Cascade	15 g	0 min	8 %
Dry Hop	Citra	20 g	3 day(s)	12.4 %
Dry Hop	Simcoe	20 g	3 day(s)	13.1 %

Dry Hop	Cascade	20 g	3 day(s)	8 %
---------	---------	------	----------	-----

Yeasts

Name	Type	Form	Amount	Laboratory
Funktown Pale Ale (Starter)	Ale	Liquid	1000 ml	Yeast Bay

Extras

Type	Name	Amount	Use for	Time
Spice	Zest z Limonki	30 g	Boil	0 min
Spice	Sok z Limonki	30 g	Boil	0 min