

American Wheat 1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **43.6 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilzneński | 6 kg (46.2%) | 81 % | 4 |
| Grain | Pszeniczny | 6 kg (46.2%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (7.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Palisade | 28 g | 60 min | 7.5 % |
| Boil | Kohatu | 30 g | 60 min | 7.8 % |
| Whirlpool | Citra | 10 g | 30 min | 12 % |
| Whirlpool | Cascade | 30 g | 30 min | 6 % |
| Whirlpool | Loral cryo hops | 28 g | 30 min | 23.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM Kłosy Kansas | Ale | Liquid | 23 ml | FM |

Notes

- 200g łuski gryczanej do filtracji
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