

# American Wheat - Dori II

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 2.2 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 20 g   | 50 min | 6 %        |
| Boil    | Simcoe  | 20 g   | 15 min | 13.2 %     |
| Boil    | Cascade | 35 g   | 0 min  | 6 %        |

## Yeasts

| Name                         | Type | Form  | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| Danstar - Nottingham         | Ale  | Slant | 97 ml  | Danstar    |
| I pokolenie - po prostym ale |      |       |        |            |

## Extras

| Type                  | Name             | Amount | Use for | Time |
|-----------------------|------------------|--------|---------|------|
| Water Agent           | kwas mlekowy 80% | 2.5 g  | Mash    | ---  |
| Dodatek do zacierania |                  |        |         |      |
| Water Agent           | kwas mlekowy 80% | 2.5 g  | Mash    | ---  |

Dodatek do wyśładzania  
Pierwsza partia h<sub>2</sub>o = 13 l  
Druga partia h<sub>2</sub>o = 6 l