

# American Wheat Wariacja III Ciemna Mozaika

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **6.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (56.6%)	85 %	7
Grain	Pszeniczny ciemny	2 kg (37.7%)	85 %	15
Grain	Zakwaszający	0.2 kg (3.8%)	80 %	6
Grain	Strzegom Karmel 150	0.1 kg (1.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Mosaic	20 g	20 min	11.7 %
Aroma (end of boil)	Amarillo	10 g	10 min	8.8 %
Whirlpool	Mosaic	35 g	1 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---