

# AmericanWheat#1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

| Type    | Name                | Amount         | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain   | Viking Wheat Malt   | 2.5 kg (43.5%) | 83 %  | 5   |
| Grain   | Viking Pilsner malt | 2.5 kg (43.5%) | 82 %  | 4   |
| Adjunct | Platki owsiane      | 0.25 kg (4.3%) | 60 %  | 3   |
| Grain   | Viking Cookie       | 0.5 kg (8.7%)  | 79 %  | 45  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 20 g   | 60 min | 10.5 %     |
| Boil                | Citra   | 10 g   | 10 min | 12 %       |
| Aroma (end of boil) | Citra   | 30 g   | 0 min  | 12 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale  | Slant | 150 ml | fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |              |       |      |       |
|-------|--------------|-------|------|-------|
| Other | Łuska ryżowa | 140 g | Mash | 0 min |
|-------|--------------|-------|------|-------|

## Notes

- Ostatnia buteleczka otworzona 14 Maja 2022 i wrażenie pozytywne, niesamowicie klarowne po leżakowaniu w piwnicy 17 dr., Początkowe wyraźne smaki od ciasteczkowego słodu zanikły ale nie do końca doskonale współgrają z aromatem cytrusowym od citry .  
*May 15, 2022, 1:45 PM*