

Bona Sforza - Double New England Wheat

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **36**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (57.1%)	83 %	4
Grain	Viking Pale Ale malt	1 kg (14.3%)	80 %	5
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	13.5 %
Boil	Amarillo	20 g	15 min	8.2 %
Boil	Citra	35 g	5 min	13.5 %
Boil	Amarillo	30 g	5 min	8.2 %
Dry Hop	Citra	50 g	2 day(s)	13.5 %
Dry Hop	Citra	50 g	2 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	świeże liście mandarynki	5 g	Boil	15 min