

Dwururka - American Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 2.4 kg (50%) | 81 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (41.7%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.4 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 30 min | 13 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 13.1 % |
| Dry Hop | Mosaic | 60 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|---------|------------|
| Fm 54 starter | Ale | Liquid | 1000 ml | Fermentis |