

W005 -Urodzinowe - American Wheat

- Gravity **16.2 BLG**
- ABV **7.4 %**
- IBU **44.5**
- SRM **8.3**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.04 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 **50 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **79C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **28.04 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Heidelberg	3.5 kg	80.5 %	5
Grain	Wheat Malt, Pale (Weyermann)	3 kg	82.23 %	12
Grain	Pszenica	0.5 kg	75 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	9 %
Boil	Cascade	5 g	60 min	7 %
Boil	Citra	5 g	60 min	12 %
Boil	Centennial	10 g	30 min	9 %
Boil	Citra	10 g	30 min	12 %
Boil	Cascade	5 g	30 min	7 %
Boil	Cascade	10 g	10 min	7 %
Boil	Centennial	10 g	10 min	10 %
Boil	Citra	10 g	10 min	12 %
Boil	Centennial	20 g	0 min	10 %
Boil	Citra	20 g	0 min	12 %

Boil	Cascade	10 g	0 min	7 %
Dry Hop	Centennial	30 g	10 day(s)	10 %
Dry Hop	Citra	25 g	10 day(s)	12 %
Dry Hop	Cascade	20 g	10 day(s)	7 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Centennial	20 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	--- g	DCL/Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Łuska orkiszowa	0.15 g	Mash	0 min
Spice	Mango	2 g	Secondary	10 day(s)