

W040- Sour Session American wheat ***

- Gravity **7.9 BLG**
- ABV **2.8 %**
- IBU **21.1**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.52 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **28.52 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------|--------|-----|
| Grain | CHÂTEAU PILSEN 2RS | 1.5 kg | 81 % | 6 |
| Grain | BEST Wheat Malt (BESTMALZ) | 1 kg | 83.5 % | 11 |
| Grain | Wheat | 0.2 kg | 83 % | 15 |
| Grain | Wheat, Flaked | 0.2 kg | 77 % | 7 |
| Grain | Oats, Flaked | 0.1 kg | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 4 g | 60 min | 10 % |
| | Simcoe | 40 g | 20 min | 13 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| Stare nadreńskie | Ale | Slant | ml | Fermentum Mobile |
| Lactobacillus Brevis | Ale | Liquid | ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|-------|
| Fining | Łuska ryżowa | 75 g | Mash | 0 min |