

# Warka 20 - American Wheat

- Gravity **10.5 BLG**
- ABV ---
- IBU **27**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **120 min** at **66C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	11.2 %
Boil	Amarillo	5 g	60 min	8.9 %
Boil	Chinook	5 g	30 min	11.2 %
Boil	Amarillo	5 g	30 min	8.9 %
Boil	Chinnok	40 g	1 min	11.2 %
Boil	Amarillo	40 g	1 min	8.9 %
Dry Hop	Palisade	50 g	3 day(s)	6.1 %
Dry Hop	Cascade	50 g	3 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis