

#24 American Wheat 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **4**
- 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 **12 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (49.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (39.6%) | 83 % | 5 |
| Adjunct | Pszenica niestodowana | 0.2 kg (4%) | 75 % | 3 |
| Grain | Strzegom Pszeniczny ciemny | 0.1 kg (2%) | 78 % | 18 |
| Grain | Łuska orkiszowa | 0.15 kg (3%) | 1 % | 1 |
| Sugar | glukoza | 0.1 kg (2%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-------|------------|
| Aroma (end of boil) | Amarillo | 70 g | 8 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 10 g | --- |

Notes

- odfermentowanie 76% 3blg, 5% alko
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