

American Hoppy Wheat

- Gravity **12.1 BLG**
- ABV ---
- IBU **95**
- SRM **10.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (60%)	85 %	4
Grain	Pilznieński	1 kg (20%)	81 %	4
Grain	Briess - Carapils Malt	0.2 kg (4%)	74 %	3
Grain	Weyermann - Carawheat	0.4 kg (8%)	77 %	97
Grain	Carahell	0.4 kg (8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	30 g	60 min	18.8 %
Dry Hop	Equinox	30 g	4 day(s)	13.1 %
Boil	Flyers	30 g	15 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Notes

- Pierwsza warka z ziarna, więc wydajność bardzo niska.
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