

# American Wheat

- Gravity **12.1 BLG**
- ABV ---
- IBU **30**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 2.3 kg (50%) | 85 %  | 8   |
| Grain | Weyermann pszeniczny jasny | 2.3 kg (50%) | 80 %  | 7   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Sorachi Ace | 10 g   | 30 min | 12 %       |
| Boil                | Citra       | 10 g   | 30 min | 13.5 %     |
| Boil                | Sorachi Ace | 10 g   | 10 min | 12 %       |
| Boil                | Citra       | 10 g   | 10 min | 13.5 %     |
| Boil                | Sorachi Ace | 10 g   | 0 min  | 12 %       |
| Boil                | Citra       | 10 g   | 0 min  | 13.5 %     |
| Aroma (end of boil) | Sorachi Ace | 10 g   | 0 min  | 12 %       |
| Aroma (end of boil) | Citra       | 10 g   | 0 min  | 13.5 %     |
| Dry Hop             | Sorachi Ace | 10 g   | ---    | 12 %       |
| Dry Hop             | Citra       | 10 g   | ---    | 13.5 %     |

## Yeasts

| Name              | Type | Form   | Amount | Laboratory |
|-------------------|------|--------|--------|------------|
| FM50 Kłosy Kansas | Ale  | Liquid | 100 ml | ---        |

## Notes

- Na podstawie receptury Dori z <http://blog.homebrewing.pl/>  
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