

American Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1 kg (19.6%)	83 %	6
Grain	Weyermann - Pale Wheat Malt	1.6 kg (31.4%)	85 %	5
Grain	Płatki owsiane	1.1 kg (21.6%)	85 %	3
Grain	płatki jęczmienne	0.4 kg (7.8%)	85 %	3
Grain	Weyermann - Pilsner Malt	1 kg (19.6%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Galaxy	5 g	30 min	15 %
Whirlpool	Centennial	20 g	15 min	10.5 %
Hopstand - 82-71stopni - 25min				
Whirlpool	Simcoe	20 g	15 min	13.2 %
Hopstand - 82-71stopni - 25min				
Dry Hop	Centennial	20 g	2 day(s)	10.5 %
Dry Hop	Simcoe	20 g	2 day(s)	13.2 %
Boil	Centennial	10 g	5 min	10.5 %

Boil	Simcoe	10 g	5 min	13.2 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Pomarańcza (sok + skórka)	1 g	Boil	5 min
Other	Limonka (sok + skórka)	1 g	Boil	5 min