

American Wheat 22-09-2019

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 % | 4.5 |
| Grain | Słód Pale strzegom | 3 kg (50%) | 85 % | 7.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Amarillo - USA Chmiel granulát | 30 g | 15 min | 9.5 % |
| Dry Hop | Sabro - USA Chmiel granulat | 80 g | 5 day(s) | 15 % |
| Aroma (end of boil) | Vic Secret® - AUS Chmiel granulát | 40 g | 0 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------------|
| fm23 Magiczny Ogród | Ale | Dry | 12 g | Fermentum Mobile |