

AMERICAN WHEAT

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3 kg (42.3%) | 80 % | 6 |
| Grain | Weyermann - Pilsner Malt | 3 kg (42.3%) | 81 % | 5 |
| Grain | Carahell | 0.3 kg (4.2%) | 77 % | 26 |
| Grain | Płatki pszeniczne | 0.4 kg (5.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Boil | Citra | 20 g | 45 min | 12 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 9.5 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 10 % |
| Aroma (end of boil) | Amarillo | 15 g | 0 min | 9.5 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 30 g | 4 day(s) | 9.5 % |
|---------|----------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
| Safbrew WB-06 | Wheat | Slant | 100 ml | Safbrew |

Notes

- Brzeczke podzielić na dwa fermentory
1 fermentor dolac wody do 13blg, drożdże us-05
2 fermentor dolac wody do 12blg ,gęstwa wb-06
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