

American Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (32.8%)	81 %	4
Grain	Pszeniczny	3.1 kg (50.8%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36 g	60 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	300 ml	Fermentum Mobile

Notes

- Warkę podzielić na pół, dodać trawę cytrynową, 10g mrożonej na 12 litrów piwa, na ostatnie 5 minut
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