

American Wheat

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **10 %**
- Size with trub loss **52.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **62.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **70 C**, Time **25 min**

Mash step by step

- Heat up **45 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **25 min** at **70C**
- Sparge using **32.9 liter(s)** of **76C** water or to achieve **62.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | BESTMALZ - Best Heidelberg | 8 kg (53.3%) | 80 % | 3 |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 6 kg (40%) | 80 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (6.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Whirlpool | Citra | 30 g | 10 min | 12 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |
| Dry Hop | Ekuanot | 50 g | 6 day(s) | 14 % |
| Dry Hop | Amarillo | 50 g | 6 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 30 ml | Fermentum Mobile |

| | | | | |
|-------------------------|-----|--------|-------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | Fermentum Mobile |
|-------------------------|-----|--------|-------|------------------|

Notes

- Połowa warki na jednych drożdżach połowa na drugich
Apr 16, 2024, 8:11 PM