

American Wheat - Dori II

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2.2 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 20 g | 50 min | 6 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Boil | Cascade | 35 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 97 ml | Danstar |
| I pokolenie - po prostym ale | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-----------------------|------------------|--------|---------|------|
| Water Agent | kwas mlekowy 80% | 2.5 g | Mash | --- |
| Dodatek do zacierania | | | | |
| Water Agent | kwas mlekowy 80% | 2.5 g | Mash | --- |

Dodatek do wyśładzania
Pierwsza partia h₂o = 13 l
Druga partia h₂o = 6 l