

American Wheat v1 modyfikacja

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (55.6%)	85 %	4
Grain	Castle Pale Ale	2.2 kg (40.7%)	80 %	8
Grain	Strzegom Karmel 150	0.2 kg (3.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	20 g	0 min	9.5 %
Whirlpool	Citra	40 g	30 min	12 %
Boil	Simcoe	20 g	0 min	13.1 %
Whirlpool	Centennial	20 g	30 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Slant	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	10 g	Mash	115 min
Other	łuska ryżowa	30 g	Mash	0 min