

# American Wheat Wariacja II Mozaika

- Gravity **12.4 BLG**
- ABV ---
- IBU **29**
- SRM **6.2**
- 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (52.1%) | 85 %  | 7   |
| Grain | Pszeniczny                | 2 kg (41.7%)   | 85 %  | 4   |
| Grain | Zakwaszający              | 0.2 kg (4.2%)  | 80 %  | 6   |
| Grain | Strzegom Karmel 150       | 0.1 kg (2.1%)  | 75 %  | 150 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Magnum     | 10 g   | 60 min | 13.5 %     |
| Boil                | Mosaic     | 20 g   | 20 min | 11.7 %     |
| Aroma (end of boil) | Willamette | 10 g   | 10 min | 5.5 %      |
| Whirlpool           | Mosaic     | 35 g   | 1 min  | 11.7 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | ---        |