

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 | --- |