

American Wheat według "uCiesznego Browarku"

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | pizneński 3,2-4,5 EBC Viking Malt | 2.2 kg (50%) | --- % | 4 |
| Grain | pszeniczny 3,5-6,5 EBC Viking Malt | 2.2 kg (50%) | --- % | 5.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Citra 13,7 % AA | 16 g | 60 min | 13.7 % |
| Boil | Amarillo 8,9 % AA | 15 g | 15 min | 8.9 % |
| Aroma (end of boil) | Citra 13,7 % AA | 34 g | 0 min | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| US - 05 | Ale | Dry | 11.5 g | Fermentis |