

AmericanWheat#1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (43.5%)	83 %	5
Grain	Viking Pilsner malt	2.5 kg (43.5%)	82 %	4
Adjunct	Płatki owsiane	0.25 kg (4.3%)	60 %	3
Grain	Viking Cookie	0.5 kg (8.7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	10.5 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	150 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa	140 g	Mash	0 min
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Notes

- Ostatnia buteleczka otworzona 14 Maja 2022 i wrażenie pozytywne, niesamowicie klarowne po leżakowaniu w piwnicy 17 dr., Początkowe wyraźne smaki od ciasteczkowego słodu zanikły ale nie do końca doskonale współgrają z aromatem cytrusowym od citry .
May 15, 2022, 1:45 PM