

AmericanWheat (przepis Dori)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 2.7 kg (51.9%) | 85 % | 5 |
| Grain | Strzegom Pilzneński | 2.3 kg (44.2%) | 80 % | 4 |
| Grain | Carahell | 0.2 kg (3.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|--------|------------|
| First Wort | Amarillo | 10 g | 70 min | 8.6 % |
| First Wort | Warrior | 10 g | 70 min | 15.5 % |
| Boil | Amarillo | 15 g | 20 min | 8.6 % |
| Boil | Citra | 15 g | 15 min | 13.5 % |
| Boil | Amarillo | 15 g | 5 min | 8.6 % |
| Whirlpool | Citra | 35 g | 20 min | 13.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | Gips | 4 g | Mash | 70 min |