

# 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