

DOUBLE AMERICAN WHEAT druga edycja

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **74**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (46%)	85 %	7
Grain	Pszeniczny	3 kg (34.5%)	85 %	4
Grain	Płatki owsiane	1.2 kg (13.8%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (5.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	30 min	15 %
Boil	Citra	5 g	30 min	12 %
Boil	Galaxy	25 g	15 min	15 %
Boil	Mosaic	50 g	15 min	10 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Galaxy	30 g	5 min	15 %
Aroma (end of boil)	Mosaic	50 g	5 min	10 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Citra	40 g	7 day(s)	12 %

Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Galaxy	40 g	7 day(s)	15 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	skórki pomarańczy bergamotki	20 g	Boil	10 min

Notes

- 17 blg
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