

# Elder American Wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2.5 kg (50%) | 81 %  | 6   |

## Hops

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

## Yeasts

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

## Notes

- Piwo robione ze starych, ponad 3-letnich składników.  
*Oct 16, 2017, 7:30 PM*