

## W040- Sour Session American wheat \*\*\*

- Gravity **7.9 BLG**
- ABV **2.8 %**
- IBU **21.1**
- SRM **4.6**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.52 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **28.52 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	CHÂTEAU PILSEN 2RS	1.5 kg	81 %	6
Grain	BEST Wheat Malt (BESTMALZ)	1 kg	83.5 %	11
Grain	Wheat	0.2 kg	83 %	15
Grain	Wheat, Flaked	0.2 kg	77 %	7
Grain	Oats, Flaked	0.1 kg	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	4 g	60 min	10 %
	Simcoe	40 g	20 min	13 %
Dry Hop	Citra	50 g	3 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Stare nadreńskie	Ale	Slant	ml	Fermentum Mobile
Lactobacillus Brevis	Ale	Liquid	ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	75 g	Mash	0 min