

White Oatmeal mniAm Wheat

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **19**
- SRM **2.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (30.3%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (30.3%) | 85 % | 4 |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (15.2%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.8 kg (24.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | Equinox | 20 g | 10 min | 13.1 % |
| First Wort | Centennial | 10 g | 10 min | 10.5 % |
| Dry Hop | Equinox | 20 g | 7 day(s) | 13.1 % |
| Dry Hop | Centennial | 20 g | 7 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- zweryfikować ilości chmielu na zimno po przeliczeniu potrzeb na VIPę
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