

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 **BREWNESS.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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