

American Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **4.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (48.1%)	85 %	7
Grain	Słód pszeniczny Bestmalz	2.3 kg (44.2%)	82 %	5
Grain	Płatki owsiane	0.4 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	0 g	40 min	14 %
Boil	Denali	0 g	15 min	14 %
Boil	Denali	20 g	10 min	14 %
Boil	Denali	40 g	5 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	40 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	Liczi	2000 g	Secondary	7 day(s)
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Notes

- Pół warki chmielone na zimno citrą, pół z Melonem.
 Chmielone na zimno 60g chmielu 2 dni przed końcem cichej. Piwo wyszło bez wad, pijalne, bez fajerwerków.
 Do melonowego dodałem 2.5 kg obranego melona, piwo mocno "owocowo fermentujące" w smaku. Piana praktycznie zerowa. Friendship ended with melon.
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