

LEMUR - AMERICAN WHEAT

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (45.7%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (45.7%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (7.6%)	75 %	59
Grain	Acid Malt	0.06 kg (0.9%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Citra	15 g	15 min	12 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Notes

- 7g gipsu piwowarskiego + 18ml chlorku wapnia 33% do wody do zacierania

Fermentacja burzliwa - 7 dni w temperaturze około 18°C

Fermentacja cicha - 7 dni w temperaturze 18°C (cold crashing po zlanu na cichą)

Wysycenie na poziomie 2.5

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