

#33 American Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|--------|-----|
| Grain | Fawcett - Maris Otter Pale Ale | 2.7 kg (45%) | 80 % | 6 |
| Grain | Fawcett - Wheat | 3 kg (50%) | 80 % | 4 |
| Grain | Fawcett - Pale Crystal | 0.2 kg (3.3%) | 72.8 % | 90 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Centennial | 35 g | 30 min | 9.5 % |
| Boil | Amarillo | 30 g | 10 min | 8.8 % |
| Boil | Citra | 30 g | 0 min | 13.7 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |
| Dry Hop | Sorachi Ace | 25 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - American Wheat | Ale | Liquid | 150 ml | Wyeast Labs |

Notes

- Na ciche piwo podzielone na pół - połowa zachmielona Citrą, połowa Sorachi Ace.
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