

## #36 Netflix Adaptation czyli American Wheat z herbatą

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (87%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (8.7%)	60 %	3
Grain	Weyermann - Carawheat	0.1 kg (4.3%)	77 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	5 g	10 min	12.9 %
Aroma (end of boil)	Citra	5 g	5 min	12.9 %
Whirlpool	Citra	40 g	15 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Yunnan Black Premium	30 g	Boil	15 min

### Notes

- 30g herbaty po wyłączeniu palnika (15min mieszania)  
W razie słabego aromatu dodać kolejne 15g innej herbaty na cichą  
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