

# American FRUIT Wheat

- Gravity **12.6 BLG**
- ABV ---
- IBU **25**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3 kg (50%) | 80 %  | 6   |
| Grain | Pilzneński                 | 3 kg (50%) | 81 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Citra  | 20 g   | 60 min   | 13.5 %     |
| Whirlpool | Citra  | 30 g   | 30 min   | 13.5 %     |
| Whirlpool | Mosaic | 30 g   | 30 min   | 11.8 %     |
| Dry Hop   | Citra  | 40 g   | 5 day(s) | 13.5 %     |
| Dry Hop   | Citra  | 40 g   | 2 day(s) | 13.5 %     |
| Dry Hop   | Mosaic | 70 g   | 2 day(s) | 11.8 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                   |        |           |          |
|--------|-------------------|--------|-----------|----------|
| Flavor | zest z pomarańczy | 170 g  | Boil      | 15 min   |
| Flavor | zest z cytryn     | 62 g   | Boil      | 15 min   |
| Flavor | przecier z owoców | 1000 g | Secondary | 4 day(s) |

## Notes

- HOP STAND - 30 gr mosaic na 30 min - 75\*.

Przecier - jeszcze nie wiadomo jaka konfiguracja. Prawdopodobnie: mango, brzoskwinia, ananas.

Konfiguracja nieznana jeszcze

*May 15, 2016, 12:33 PM*