

# American Wheat #1 "Wheacik A'Mane"

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński    | 2.2 kg (45.8%) | 81 %  | 4   |
| Grain | Pszeniczny     | 2.2 kg (45.8%) | 85 %  | 4   |
| Grain | Płatki owsiane | 0.4 kg (8.3%)  | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Magnat | 17 g   | 60 min   | 11.2 %     |
| Whirlpool | Mosaic | 25 g   | ---      | 10 %       |
| Whirlpool | Citra  | 25 g   | ---      | 12 %       |
| Dry Hop   | Mosaic | 25 g   | 2 day(s) | 10 %       |
| Dry Hop   | Citra  | 25 g   | 2 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Notes

- wyszło 19.5l brzezki 11 st. Blg. - słaba wydajność  
fermentacja rozpoczęta 04.04.2018 r. w ok. 16 st. C. Od tego czasu temperatura wzrosła do ok 20 st. C.  
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