

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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