

# American Wheat - Dori II

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (50%)	81 %	4
Grain	Pszeniczny	2.2 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	50 min	6 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Cascade	35 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	97 ml	Danstar
I pokolenie - po prostym ale				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy 80%	2.5 g	Mash	---
Dodatek do zacierania				
Water Agent	kwas mlekowy 80%	2.5 g	Mash	---

Dodatek do wyśładzania  
Pierwsza partia h<sub>2</sub>o = 13 l  
Druga partia h<sub>2</sub>o = 6 l