

American Wheat v1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (55.6%)	85 %	4
Grain	Viking Pale Ale malt	2.2 kg (40.7%)	80 %	5
Grain	Strzegom Karmel 30	0.2 kg (3.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	40 g	0 min	9.5 %
Whirlpool	Citra	40 g	30 min	12 %
Whirlpool	Amarillo	30 g	30 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	10 g	Boil	60 min
Water Agent	chlorek wapnia	10 g	Mash	115 min
Other	łuska ryżowa	100 g	Mash	0 min

Notes

- whirlpool - przerwa w temp 77-60 C przez 30 minut, cały czas mieszając
<http://www.piwo.org/topic/10132-artyku%C5%82-byo-hop-stand-chmielenie-whirlpoolowe/>
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- przepis na podstawie:
[http://www.wiki.piwo.org/American_Wheat,_Tomasz_Maci%C4%85g_\(pociag\)](http://www.wiki.piwo.org/American_Wheat,_Tomasz_Maci%C4%85g_(pociag))
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