

American Wheat z marakują | maliną

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Weyermann pszeniczny jasny	2.5 kg (41.7%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (8.3%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	20 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa owocowa	2000 g	Secondary	5 day(s)
Other	Laktoza	500 g	Boil	15 min

Notes

- Jakis chmiel na aromat moze... na koncowke?

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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