

American Wheat ze skórka pomarańczy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **2.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal - ekstrakt słodowy jasny | 1.7 kg (65.4%) | 87 % | 26 |
| Grain | Płatki pszeniczne | 0.5 kg (19.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (15.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|--------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Amarillo | 20 g | 20 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-----------|
| Flavor | skórka cytryny | 15 g | Primary | 14 day(s) |
| Flavor | skórka pomarańczy | 15 g | Primary | 14 day(s) |