

## AW v3

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield  | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Pilzneński               | 3 kg (47.6%)  | 81 %   | 4   |
| Grain | Słód pszeniczny Bestmalz | 3 kg (47.6%)  | 82 %   | 5   |
| Grain | Rye, Flaked              | 0.3 kg (4.8%) | 78.3 % | 4   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 15 g   | 60 min | 10.1 %     |
| Aroma (end of boil) | Amarillo | 10 g   | 0 min  | 10.1 %     |
| Whirlpool           | Amarillo | 75 g   | 10 min | 10.1 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 300 ml | Fermentum Mobile |

### Notes

- start fermentacji w 15 st.  
*Aug 15, 2022, 10:19 PM*