

AW v3

- 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.
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