

# BM American Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	2.5 kg (45.5%)	81 %	5
Grain	Weyermann - Pszeniczny jasny	2.5 kg (45.5%)	85 %	5
Grain	Weyermann - Carahell	0.5 kg (9.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Amarillo CRYO	5 g	15 min	17.5 %
Aroma (end of boil)	Citra	10 g	5 min	13.5 %
Aroma (end of boil)	Amarillo CRYO	5 g	5 min	17.5 %
Dry Hop	Citra	20 g	2 day(s)	13.5 %
Dry Hop	Amarillo CRYO	5 g	2 day(s)	17.5 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Other	Glukoza	154 g	Bottling	---

### Notes

- Fermentacja:
  - Burzliwa 17°C ok. 7 dni
  - Cicha 17°C ok. 10 dni
  - Chmielenie na zimno podczas fermentacji cichej na 2 dni przed rozlewem

Po zabutelkowaniu zostawić w temperaturze ok. 17°C na ok. 2 tygodnie  
Po tym czasie przechowywać w temperaturze ok. 15°C na ok. 2 tygodnie  
*Sep 13, 2023, 2:19 PM*