

# Wielkie Równiny - American Wheat

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (44.4%)	80 %	9
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Wheat, Torrified	0.5 kg (11.1%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	7 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	43 g	5 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	23 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Herb	Mirt Cytrynowy	20 g	Boil	5 min

## Notes

- Fermentacja:

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

Burzliwa (7-8 dni w 18-19 st. C)  
Cicha (7-8 dni w 18-19 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (110g cukru w 500 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 17-18 st. C.

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