

American Wheat

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **10 %**
- Size with trub loss **52.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **62.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **70 C**, Time **25 min**

Mash step by step

- Heat up **45 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **25 min** at **70C**
- Sparge using **32.9 liter(s)** of **76C** water or to achieve **62.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	8 kg (53.3%)	80 %	3
Grain	BESTMALZ - Best Heidelberg Wheat Malt	6 kg (40%)	80 %	3
Grain	Płatki pszeniczne	1 kg (6.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Whirlpool	Citra	30 g	10 min	12 %
Dry Hop	Citra	50 g	6 day(s)	12 %
Dry Hop	Ekuanot	50 g	6 day(s)	14 %
Dry Hop	Amarillo	50 g	6 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile

FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile
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Notes

- Połowa warki na jednych drożdżach połowa na drugich
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