

American Wheat 22-09-2019

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4.5
Grain	Słód Pale strzegom	3 kg (50%)	85 %	7.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Amarillo - USA Chmiel granulat	30 g	15 min	9.5 %
Dry Hop	Sabro - USA Chmiel granulat	80 g	5 day(s)	15 %
Aroma (end of boil)	Vic Secret® - AUS Chmiel granulat	40 g	0 min	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm23 Magiczny Ogród	Ale	Dry	12 g	Fermentum Mobile