

#129 ctrl+F

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22.2 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|------------------------|----------------|-------|-----|
| Grain | Viking pilzneński | 2.1 kg (30.7%) | 82 % | 4 |
| Grain | Viking pszeniczny | 2.1 kg (30.7%) | 83 % | 5 |
| Grain | Viking owsiany | 1 kg (14.6%) | 61 % | 5 |
| Grain | Vienna Malt | 0.4 kg (5.8%) | 78 % | 8 |
| Grain | Płatki owsiane | 0.4 kg (5.8%) | 60 % | 3 |
| Grain | Słód enzymatyczny | 0.2 kg (2.9%) | 80 % | 5 |
| Dry Extract | Ekstrakt słodowy jasny | 0.5 kg (7.3%) | 80 % | 15 |
| Grain | Płatki pszeniczne | 0.15 kg (2.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Perle PL 2018 | 50 g | 60 min | 5 % |
| Boil | Amarillo US 2020 | 10 g | 20 min | 8.7 % |
| Aroma (end of boil) | Mosaic US 2019 | 10 g | 10 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 100 ml | White Labs |

Notes

- starter z 500g ekstraktu jasnego sproszkowanego 09/03 i 3.5 litra wody
Mar 9, 2022, 11:22 AM