

#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
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