

Amerykańska Pszenica

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **70**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Słód pszeniczny Weyermann | 1.76 kg (54.8%) | 82 % | 4 |
| Grain | Słód pale ale Weyermann | 1.2 kg (37.4%) | 82 % | 6 |
| Grain | Karmelowy Czerwony | 0.22 kg (6.9%) | 75 % | 59 |
| Grain | Weyermann - Acidulated Malt | 0.03 kg (0.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Whirlpool | Citra | 20 g | 30 min | 12 % |
| Whirlpool | Amarillo | 15 g | 30 min | 9.5 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 15 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Oryginalny przepis: [https://www.wiki.piwo.org/American_Wheat,_Tomasz_Maci%C4%85g_\(pociag\)](https://www.wiki.piwo.org/American_Wheat,_Tomasz_Maci%C4%85g_(pociag))

Wysładzanie wodą o temp. 78 stopni

Można dodać 5g gipsu piwowarskiego i 9ml chlorku wapnia 33% do wody do zacierania

Fermentacja burzliwa - 7 dni (18 stopni)

Fermentacja cicha - 7 dni (18 stopni)

Refermentacja w butelkach: 2 tygodnie (temp. pokojowa)

Rozlew:

200ml syropu wody i 83 gram glukozy (2.5 vol)

IBU wyliczone: 42 (wyliczone w tym przepisie jest niepoprawne)

Feb 28, 2018, 9:57 AM