

Amerykańska Pszenica

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Viking Wheat Malt	2 kg (33.3%)	83 %	5
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3
Grain	Płatki ryżowe	1 kg (16.7%)	85 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	12.5 g	50 min	14.8 %
Whirlpool	Ekuanot	12.5 g	15 min	14.8 %
Boil	Motueka	25 g	30 min	4.5 %
Whirlpool	Motueka	25 g	15 min	4.5 %
Whirlpool	Willamette	25 g	15 min	4.7 %
Dry Hop	Willamette	50 g	3 day(s)	4.7 %

Yeasts

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

Notes

- Podawać z plasterkiem pomarańczy.
Jan 8, 2019, 4:44 PM
- Ferm. burz. 7 dni w temp. 19 C.
Ferm. cicha 4 dni w temp. 15 C.
Re-fermentacja 7-10 dni.
Gotowe po 14 dniach leżakowania w temp 10 stopni C.
Feb 12, 2019, 11:19 PM