

# Skoczek Am Wheat z zestawem pomarańczowymi rozmarynem

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **1300 liter(s)**
- Trub loss **4 %**
- Size with trub loss **1417 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1556.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **885 liter(s)**
- Total mash volume **1180 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **885 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **966.1 liter(s)** of **76C** water or to achieve **1556.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	105 kg (35.6%)	80 %	5
Grain	Pszeniczny	160 kg (54.2%)	85 %	4
Grain	Płatki owsiane	30 kg (10.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	300 g	10 min	12 %
Whirlpool	Cascade	1000 g	10 min	6 %
Whirlpool	Citra	700 g	10 min	12 %
Dry Hop	Citra	1000 g	3 day(s)	12 %
Dry Hop	Cascade	1000 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	250 g	Safale

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- zest pomaranczowy - 100 owoców  
rozmaryn - 130 szczypt  
*Jun 25, 2019, 11:23 PM*