

Wino żytnie

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **74**
- SRM **10.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------|---------------|-------|-----|
| Grain | Żytni | 9.5 kg (100%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 75 g | 60 min | 11.6 % |
| Boil | Magnum | 25 g | 15 min | 11.6 % |
| Boil | Summit | 15 g | 1 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|---------|------------|
| Safbrew WB-06 | Wheat | Slant | 1000 ml | Safbrew |

Notes

- Przerwa beta-glukanowa jest dla mięczaków.
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