

American wheat podejście 1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 1.5 kg (42.9%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1.5 kg (42.9%) | 80 % | 6 |
| Adjunct | płatki owsiane | 0.5 kg (14.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | citra | 11 g | 60 min | 12.3 % |
| Aroma (end of boil) | chinook | 30 g | 0 min | 12.8 % |
| Aroma (end of boil) | citra | 50 g | 0 min | 12.3 % |
| Aroma (end of boil) | cascade | 60 g | 0 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 15 ml | Fermentis |

Notes

- Wyszło 15L fajnie aromatycznego piwa, gazowane w temp. 19 stopni na 2,6 (103g cukru).

W smaku białe cytrusy, grejpfrut, SZTOS, same pozytywne oceny. NIC NIE ZMIENIAĆ OPRÓCZ WIELKOŚCI WARKI!
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