

Rye Wheat APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **48 C**, Time **20 min**
- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **52C**
- Add grains
- Keep mash **20 min** at **48C**
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 0.5 kg (16.7%) | 78 % | 6 |
| Grain | Pszeniczny | 1 kg (33.3%) | 85 % | 4 |
| Grain | Żytni | 1 kg (33.3%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (16.7%) | --- % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Chinook | 5 g | 15 min | 13 % |
| Aroma (end of boil) | Cascade | 5 g | 15 min | 6 % |
| Aroma (end of boil) | Oktawia | 5 g | 15 min | 7.1 % |
| Dry Hop | Chinook | 5 g | 7 day(s) | 13 % |
| Dry Hop | Cascade | 5 g | 7 day(s) | 6 % |
| Dry Hop | Oktawia | 5 g | 7 day(s) | 7.1 % |
| Whirlpool | Chinook | 5 g | 0 min | 13 % |
| Boil | Magnum | 6 g | 60 min | 12 % |
| Whirlpool | Cascade | 5 g | 0 min | 6 % |

| | | | | |
|-----------|---------|-----|-------|-------|
| Whirlpool | Oktawia | 5 g | 0 min | 7.1 % |
|-----------|---------|-----|-------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g | Boil | 15 min |
| Water Agent | gips piwowarski | 3 g | Mash | 60 min |

Notes

- słód pszeniczny dodać po przerwie beta-glukanowej w 48 st aby nie doszło do rozpadu białek i utraty piany
Oct 18, 2017, 11:27 PM