

VIII

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **81**
- SRM **6.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (53.8%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (38.5%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Challenger | 25 g | 60 min | 7 % |
| Boil | Mosaic | 25 g | 60 min | 10 % |
| Boil | Amarillo | 25 g | 60 min | 9.5 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |

Yeasts

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

Notes

- Jezu kto widział mieć takie starty z gotowania!
104 g glukozy do butlekovania.
Jul 27, 2020, 9:09 PM