

All White

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (44.4%)	81 %	4
Grain	Heidelberg	4 kg (44.4%)	80.5 %	2
Grain	Żytni	0.5 kg (5.6%)	85 %	8
Grain	Pszenica niesłodowana	0.5 kg (5.6%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	45 min	11 %
Aroma (end of boil)	Amarillo	5 g	15 min	9.5 %
Aroma (end of boil)	Citra	8 g	15 min	12 %
Whirlpool	Citra	7 g	10 min	12 %
Whirlpool	Galaxy	18 g	10 min	15 %

Yeasts

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

Notes

- Połowa na cichą- marakuja pulpa 1,5kg/ Połowa na cichą- herbata sencha 100g
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