

# amerykańska pomarańczowa pszenica

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.3 kg (50%)	83 %	5
Grain	Viking Pale Ale malt	1.3 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	loral cryo	10 g	5 min	23 %
Boil	loral cryo	5 g	15 min	23 %
Boil	loral cryo	13 g	1 min	23 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	65 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczowa	180 g	Secondary	7 day(s)

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 2 kg pomarańczy - 180 g skórki, ponad litr soku. Skórka 3 razy parzona i zagotowana z 90g cukru i 90g wody, dolany sok i maceracja w lodówce. Dodam do piwa na cichą prawdopodobnie samą skórkę.  
*Apr 2, 2019, 10:55 AM*