

Amerykańska Pszenica

- Gravity **11 BLG**
- ABV ---
- IBU **21**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pszeniczny | 2 kg (46.5%) | 81 % | 4 |
| Grain | Pilzneński | 2 kg (46.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 9.5 % |
| Aroma (end of boil) | Centennial | 10 g | 0 min | 10.5 % |

Yeasts

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

Notes

- Przepis kupiony z zestawem <http://marxam-enology.pl/pl/p/Zestaw-surowcow-PSZENICA-USA-na-21L/2459>
Piwo wyszło poprawne, smaczne, bez wyraźnych wad, jednak też bez fantazji, chmiele na aromat raczej na whirlpoola, albo na zimno.
Feb 29, 2016, 7:59 AM