

Amerykańska Pszenica

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (33.3%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (16.7%) | 85 % | 3 |
| Grain | Płatki ryżowe | 1 kg (16.7%) | 85 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Ekuanot | 12.5 g | 50 min | 14.8 % |
| Whirlpool | Ekuanot | 12.5 g | 15 min | 14.8 % |
| Boil | Motueka | 25 g | 30 min | 4.5 % |
| Whirlpool | Motueka | 25 g | 15 min | 4.5 % |
| Whirlpool | Willamette | 25 g | 15 min | 4.7 % |
| Dry Hop | Willamette | 50 g | 3 day(s) | 4.7 % |

Yeasts

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

Notes

- Podawać z plasterkiem pomarańczy.
Jan 8, 2019, 4:44 PM
- Ferm. burz. 7 dni w temp. 19 C.
Ferm. cicha 4 dni w temp. 15 C.
Re-fermentacja 7-10 dni.
Gotowe po 14 dniach leżakowania w temp 10 stopni C.
Feb 12, 2019, 11:19 PM