

AW

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pszeniczny | 1.1 kg (50%) | 85 % | 4 |
| Grain | Pilznieński | 1.1 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 2.5 g | 60 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 7 g | 5 min | 10 % |
| Aroma (end of boil) | denali | 7 g | 5 min | 14 % |
| Whirlpool | Mosaic | 10.5 g | 0 min | 10 % |
| Whirlpool | denali | 10.5 g | 0 min | 14 % |
| Dry Hop | Mosaic | 28.5 g | 3 day(s) | 10 % |
| Dry Hop | denali | 28.5 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Slant | 500 ml | White Labs |

Notes

- Ew. zamień denali na citre. Jeśli denali - szmata
Nov 15, 2017, 3:39 PM