

Farmer (weselny)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (43.7%) | 82 % | 4 |
| Grain | Strzegom Pszeniczny | 2.5 kg (43.7%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.6 kg (10.5%) | 85 % | 3 |
| Grain | Acid Malt | 0.12 kg (2.1%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Citra | 30 g | 2 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9.58 g | Fermentis |

Notes

- Zacieranie w wodzie 10l wody Oaza + 5l wody demineralizowanej
wysładzenie wodą o takiej samej proporcji
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