

Latający Wojtek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Wheat Malt | 4 kg (80%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (20%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 10 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Other | otręby owsiane | 300 g | Mash | 60 min |

Notes

- BIAB w pełnej objętości wody
woda przefiltrowana RO z dodatkiem żyzeczki gipsu piwowarskiego.

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