

Milky Way over the Arizona

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- 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 **29 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 **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (50%)	83 %	5
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	14.2 %
Boil	Amarillo	15 g	15 min	8.9 %
Aroma (end of boil)	Citra	15 g	0 min	14.2 %
Aroma (end of boil)	Amarillo	15 g	0 min	8.9 %

Yeasts

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

Notes

- Butelkujemy z dodatkiem ok 150g glukozy
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