

Pierwsze w tym sezonie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (38.5%)	81 %	6
Grain	Płatki owsiane	0.1 kg (1.9%)	85 %	3
Grain	zakwaszający	0.1 kg (1.9%)	80 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	4 g	55 min	15.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Amarillo	15 g	10 min	9.5 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %

Yeasts

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

Notes

- Próbujemy z worem zaciernym
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