

#6 WHEATEK II

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (55.6%)	81 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	60 min	13.3 %
Aroma (end of boil)	Simcoe	20 g	12 min	13.3 %
Aroma (end of boil)	Simcoe	18 g	1 min	13.3 %
Dry Hop	Simcoe	30 g	3 day(s)	13.3 %

Yeasts

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

Notes

- Druga warka warzonego wczesniej wheat'a.
Pol rozlane po tygodniu fermentacji (zeszlo do 3.5 BLG), drugie pol dochmielone na zimno 30g Simcoe.

Pierwszy single hop, z Simcoe jestem bardzo zadowolony - zbior 2016.
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