

Amerykańska Pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (57.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (38.1%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.25 kg (4.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 12.7 % |
| Aroma (end of boil) | Centennial | 20 g | 5 min | 11.3 % |
| Whirlpool | Simcoe | 30 g | 5 min | 14.1 % |
| Whirlpool | Centennial | 40 g | 5 min | 11.3 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 14.1 % |
| Dry Hop | Centennial | 60 g | 4 day(s) | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- Fermentacja w 17°C.
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