

amerykańska pszeniczka

- Gravity **12.9 BLG**
- ABV ---
- IBU **25**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

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

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2.2 kg (50%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	50 min	6.8 %
Boil	Cascade	20 g	15 min	6.8 %
Boil	Centennial	15 g	0 min	9.4 %
Whirlpool	Citra	15 g	30 min	13.5 %
Whirlpool	Centennial	10 g	30 min	9.4 %
Dry Hop	Citra	20 g	4 day(s)	13.5 %
Dry Hop	Cascade	20 g	4 day(s)	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Notes

- 11,5 blg - 4 blg
zabutelkowano 16.09.16
dodano 4 g glukozy na 0,5l

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