

# Czubek nosa Eskimosa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **79C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński Viking Malt | 2 kg (47.1%)   | 80 %  | 4   |
| Grain | Pszeniczny Bestmalz    | 2 kg (47.1%)   | 82 %  | 5   |
| Grain | Żytni Strzegom         | 0.25 kg (5.9%) | 81 %  | 8   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Ekuanot | 8 g    | 60 min | 13.1 %     |
| Whirlpool | Ekuanot | 42 g   | 10 min | 13.1 %     |

## Yeasts

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

## Notes

- <http://blog.homebrewing.pl/american-wheat-receptura/>  
*Feb 21, 2018, 10:36 PM*