

John Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Pszeniczny	3 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	20 g	15 min	9.5 %
Whirlpool	Citra	40 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosa Kansas	Wheat	Liquid	30 ml	Fermentum Mobile
Safale US-05	Ale	Dry	23 g	Fermentis

Notes

- Drożdże do wyboru:
 - płynne - wykonać starter
 - suche - obliczyć ilość i uwodnić

Bez cichej.

Nov 5, 2017, 6:06 PM