

just the two of us

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **30**
- SRM **7.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.65 kg (50.8%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (15.4%)	75 %	150
Grain	Żytni	0.8 kg (24.6%)	85 %	8
Grain	Strzegom Pszeniczny	0.3 kg (9.2%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.7 %
Boil	Citra	10 g	45 min	13.7 %
Boil	Citra	5 g	15 min	13.7 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	5 min	4 %
Aroma (end of boil)	Citra	5 g	5 min	13.7 %
Dry Hop	Citra	15 g	4 day(s)	13.7 %
Dry Hop	Lublin (Lubelski)	15 g	4 day(s)	4 %

Yeasts

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

Notes

- Piwo zainspirowane 1 na 100 z kormorana
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