

milk american wheat

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **23**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **17 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2 kg (36.8%) | 85 % | 4 |
| Grain | Pilzneński | 2.5 kg (46%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.34 kg (6.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (11%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | centenial | 10 g | 35 min | 8.5 % |
| Aroma (end of boil) | centenial | 40 g | 1 min | 8.6 % |
| Aroma (end of boil) | Rakau (NZ) | 20 g | 1 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 1 min | 10 % |
| Whirlpool | Mosaic | 25 g | 5 min | 10 % |
| Whirlpool | centenial | 50 g | 5 min | 8.6 % |
| Whirlpool | Rakau (NZ) | 30 g | 5 min | 9.5 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

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

Notes

- chmienie whirlpool zaczynam od 76st i trzymam 90 minut
drożdże zadane do temp. 24 następnie całość lekko schłodzona w lodówce.
W piwnicy temp 19. Wystartowały po 1 dniu
Piwo zeszło do 5 blg. Przez tydzień trzymane w lodówce w ok 9 st. Podczas butelkowanie okazało się lekko zbyt gorzkie. Dodałem 100g laktozy
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