

pszeniczne piwo 2 / na raz

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **8**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **43.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **34.2 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.5 kg (36.8%) | 85 % | 4 |
| Grain | Pale Malt (2 Row) UK | 5 kg (52.6%) | 78 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (5.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (5.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| First Wort | lunga | 10 g | 10 min | 11 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Dry Hop | Galaxy | 50 g | 5 day(s) | 15 % |
| Dry Hop | Citra | 70 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 70 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s33 | Ale | Dry | 64 g | fermentis |

| | | | | |
|--|-----|---------|------|--------|
| I.plantarum - 1/2 warki - zakwaszanie 48 h | Ale | Culture | 24 g | apteka |
|--|-----|---------|------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------|--------|---------|----------|
| Water Agent | NaCl | 11 g | Boil | 60 min |
| Spice | kolendra | 8 g | Boil | 5 min |
| Flavor | skórka pomarńczowa | 20 g | Boil | 5 min |
| Flavor | pulpa brzoskwinia/ananas | 2000 g | Primary | 5 day(s) |

Notes

- Warka dzielona na 1/2
 1. Chmienie:
Zgodnie z przepisem
 2. Sól, kolendra, skórka - zakwaszanie - I.planatrum.

Fermentacja wspólna - jedna lodówka.
Aug 1, 2022, 1:04 PM