

#Sowa 27 - Amerykańska Pszenica

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **62**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (58.1%) | 85 % | 4 |
| Grain | Pilznieński | 1.5 kg (34.9%) | 81 % | 4 |
| Grain | Strzegom pszenica prażona | 0.3 kg (7%) | 70 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 7 g | 60 min | 13 % |
| Boil | Sabro | 15 g | 55 min | 15 % |
| Boil | Centennial | 20 g | 15 min | 10.5 % |
| Boil | Centennial | 20 g | 5 min | 10.5 % |
| Boil | Citra | 25 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Notes

- Brzeczka startowa około 11 BLG przy 19 litrach, odfermentowało do 3 BLG.

Dodanie Sabro do oryginalnego przepisu (Amerykańska Pszenica 10 BLG 20 l z Twojego Browaru) było zdecydowanie słuszną decyzją. Koniecznie trzeba powtórzyć ten przepis.

Start 09.10.2020, butelkowanie 07.11.2020. Wpis ten dokonałem 07.12.2020 a tu pozostało tylko 8 butelek...

Dec 7, 2020, 1:56 PM