

wheat again...

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.5 kg (48.4%)	81 %	6
Grain	Viking Pale Ale malt	0.8 kg (25.8%)	80 %	5
Grain	Strzegom Pilzneński	0.4 kg (12.9%)	80 %	4
Grain	Płatki owsiane	0.3 kg (9.7%)	85 %	3
Grain	Weyermann - Carapils	0.1 kg (3.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	11.5 %
Aroma (end of boil)	Simcoe	15 g	10 min	11.5 %
Aroma (end of boil)	Vic Secret	10 g	0 min	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	650 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech z irlandii	3 g	Boil	10 min

Notes

- no takie, przyjemne
Mar 17, 2018, 2:04 AM