

16 czyszczenie magazynu z biedy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (47.6%)	82 %	5
Grain	Strzegom Pilzneński	2 kg (31.7%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (7.9%)	85 %	3
Grain	Płatki owsiane	0.8 kg (12.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	50 g	5 min	13.2 %
Whirlpool	Palisade	50 g	5 min	7.5 %
Whirlpool	Citra	30 g	5 min	12 %
Whirlpool	Mosaic	30 g	5 min	10 %
Dry Hop	Palisade	50 g	4 day(s)	7.5 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	fermentis

Notes

- Chmielenie w hopstand przy 72st przez 50 min. Źle zamontował kosz i pod koniec zacierania miałem awarię.
Po 14 dniach wrzuciłem chmiel przy 5 blg
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