

#24 American Wheat czyli moja pierwsza pszenica

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (50%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Diastatyczny	0.5 kg (8.3%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	20 g	60 min	15.7 %
Whirlpool	Zythos	10 g	5 min	15.7 %

Yeasts

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

Notes

- zacieranie infuzyjnie 63 potem mashout 73 i filtracja + wysładzanie do osiągnięcia 23l do gotowania
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