

#36 Netflix Adaptation czyli American Wheat z herbata

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pszeniczny | 2 kg (87%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (8.7%) | 60 % | 3 |
| Grain | Weyermann - Carawheat | 0.1 kg (4.3%) | 77 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | Citra | 5 g | 10 min | 12.9 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 12.9 % |
| Whirlpool | Citra | 40 g | 15 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|---------|--------|
| Flavor | Herbata Yunnan Black Premium | 30 g | Boil | 15 min |

Notes

- 30g herbaty po wyłączeniu palnika (15min mieszania)
W razie słabego aromatu dodać kolejne 15g innej herbaty na cichą
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