

American FRUIT Wheat

- Gravity **12.6 BLG**
- ABV ---
- IBU **25**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (50%)	80 %	6
Grain	Pilzneński	3 kg (50%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Whirlpool	Citra	30 g	30 min	13.5 %
Whirlpool	Mosaic	30 g	30 min	11.8 %
Dry Hop	Citra	40 g	5 day(s)	13.5 %
Dry Hop	Citra	40 g	2 day(s)	13.5 %
Dry Hop	Mosaic	70 g	2 day(s)	11.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	zest z pomarańczy	170 g	Boil	15 min
Flavor	zest z cytryn	62 g	Boil	15 min
Flavor	przecier z owoców	1000 g	Secondary	4 day(s)

Notes

- HOP STAND - 30 gr mosaic na 30 min - 75*.

Przecier - jeszcze nie wiadomo jaka konfiguracja. Prawdopodobnie: mango, brzoskwinia, ananas.

Konfiguracja nieznana jeszcze

May 15, 2016, 12:33 PM