

Amerykańska Pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.5 kg (45.5%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (45.5%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 11.9 % |
| Aroma (end of boil) | Idaho 7 | 10 g | 5 min | 20 % |
| Aroma (end of boil) | Ekuanot | 10 g | 5 min | 20.8 % |
| Aroma (end of boil) | Mosaic | 15 g | 10 min | 11 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 11 % |
| Aroma (end of boil) | Chinook | 15 g | 0 min | 11.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |

Notes

- Przerwa chmielowa poniżej 75 stopni po gotowaniu każdego chmielu po 35 gram.

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