

White ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

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

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.6%)	81 %	4
Grain	Pszeniczny	1 kg (23.8%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (11.9%)	85 %	3
Grain	Płatki owsiane	0.5 kg (11.9%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.2 kg (4.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Citra	25 g	5 min	12 %
Boil	Galaxy	25 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
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Other	łuska ryżowa	150 g	Mash	5 min
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Notes

- Woda do zacierania 50/50 DEMI lub woda oaza z biedry.
Apr 21, 2020, 4:27 PM