

Zefir

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM ---
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1265 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **720 liter(s)**
- Total mash volume **960 liter(s)**

Steps

- Temp **63 C**, Time **90 min**

Mash step by step

- Heat up **720 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **785 liter(s)** of **76C** water or to achieve **1265 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Souflett	190 kg (79.2%)	--- %	---
Grain	Pszeniczny Souflett	50 kg (20.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	1500 g	60 min	12 %
Boil	Amarillo	1500 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	500 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	500 g	Boil	15 min

Notes

- od 15.06 2018 zmiana, trawa cytrynowa na 15 minut
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