

Orange American Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **6.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 3 kg (48%) | 81 % | 4 |
| Grain | Pszeniczny | 3 kg (48%) | 85 % | 4 |
| Grain | Crystal 150 | 0.25 kg (4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|-----------|----------|
| Spice | Zest z pomarańczy | 3 g | Secondary | 7 day(s) |
| Spice | Zest z limonki | 1 g | Secondary | 7 day(s) |
| Spice | Sok z pomarańczy | 3 g | Secondary | 7 day(s) |

Notes

- Hopstand 77C 30 min

Zest redukowany w soku
Jan 8, 2019, 11:42 PM