

Pół Wheatra

- Gravity **11.4 BLG**
- ABV ---
- IBU **23**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (47.8%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2.2 kg (47.8%) | 81 % | 6 |
| Grain | Strzegom Bursztynowy | 0.2 kg (4.3%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Aroma (end of boil) | Rakau (NZ) | 20 g | 0 min | 9.5 % |
| Whirlpool | Cascade | 10 g | 15 min | 6 % |
| Whirlpool | Rakau (NZ) | 10 g | 15 min | 9.5 % |
| Dry Hop | Cascade | 20 g | --- | 6 % |
| Dry Hop | Rakau (NZ) | 20 g | --- | 9.5 % |

Yeasts

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

Notes

- Chmiele na Whirpool dodane w temp. 80°C
Nov 25, 2016, 6:47 PM