

Pszenica z Tatoonin

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.9**
- Style **English IPA**

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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (38.1%) | 80 % | 6 |
| Grain | Viking Pale Ale malt | 2 kg (38.1%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (9.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.5%) | 85 % | 3 |
| Grain | Abbey Castle | 0.25 kg (4.8%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Magnum | 30 g | 30 min | 13.5 % |
| Whirlpool | Sorachi Ace | 40 g | --- | 10 % |
| Whirlpool | sabro | 40 g | --- | 12 % |
| Dry Hop | Sorachi Ace | 60 g | --- | 10 % |
| Dry Hop | sabro | 60 g | --- | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 300 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|---------|-------|
| Other | whirflock | 1 g | Mash | 5 min |

Notes

- Do gotowania 2 ml kwasu mlekowego i do wody do zacierania 1 ml kwasu mlekowego
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