

Siki z Ameryki

- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (58.1%)	85 %	4
Grain	Pilzneński	1.5 kg (34.9%)	81 %	4
Grain	Torried	0.3 kg (7%)	70 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	7 g	30 min	11 %
Boil	Pacific Gem	10 g	30 min	15.3 %
Aroma (end of boil)	Centennial	30 g	10 min	10.5 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Notes

- Zacieranie na słodko, wyższa temperatura fermentacji, żeby wyciągnąć więcej pełni, estrów, owocowości ze słodów. Chmielenie na goryczkę opóźnione, żeby aromat był bardziej intensywny.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Feb 7, 2016, 1:13 PM