

#7 Amerykańska Pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (49.4%)	80 %	4
Grain	Strzegom Pszeniczny	2.2 kg (49.4%)	81 %	6
Grain	Acid Malt	0.05 kg (1.1%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	8 g	60 min	8.3 %
Boil	Amarillo	8 g	60 min	9.2 %
Boil	Oktawia	8 g	15 min	8.3 %
Boil	Amarillo	8 g	15 min	9.2 %
Aroma (end of boil)	Oktawia	9 g	0 min	8.3 %
Aroma (end of boil)	Amarillo	9 g	0 min	9.2 %
Dry Hop	Oktawia	25 g	5 day(s)	8.3 %
Dry Hop	Amarillo	25 g	5 day(s)	9.2 %

Yeasts

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