

# Amerykańska pszenica

- Gravity **11.2 BLG**
- ABV ---
- IBU **28**
- SRM **20**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## 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 | Strzegom pszenica prażona | 0.3 kg (7%)    | 70 %  | 1000 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook    | 5 g    | 60 min | 13 %       |
| Boil    | Centennial | 20 g   | 10 min | 10.5 %     |
| Boil    | Centennial | 20 g   | 5 min  | 10.5 %     |
| Boil    | Citra      | 25 g   | 5 min  | 12 %       |

## Yeasts

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