

Amerykańska pszenica 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (47.6%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (47.6%)	80 %	5
Grain	Fawcett - Pale Crystal	0.3 kg (4.8%)	72.8 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Eureka!	50 g	5 min	18 %
Whirlpool	El Dorado	50 g	10 min	15 %
Dry Hop	Centennial	100 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis