

## Amerykańska pszenica 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **42 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (35.7%)	85 %	4
Grain	Pilzneński	2 kg (28.6%)	81 %	4
Grain	Żytni	1 kg (14.3%)	85 %	8
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Cara-Pils/Dextrine	0.5 kg (7.1%)	72 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	50 g	2 day(s)	13.7 %
Dry Hop	Mosaic	50 g	2 day(s)	12 %
Whirlpool	Amarillo	30 g	5 min	8.8 %
Whirlpool	Citra	50 g	2 min	12 %
Whirlpool	Mosaic	50 g	5 min	12 %
Whirlpool	Citra	40 g	5 min	13.7 %
Boil	Amarillo	20 g	5 min	8.8 %
Boil	Citra	15 g	40 min	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis