

# Amerykańska Pszenica

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny        | 2 kg (46.5%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński        | 2 kg (46.5%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.3 kg (7%)  | 79 %  | 16  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 40 min | 15.5 %     |
| Boil                | Centennial             | 10 g   | 10 min | 10.5 %     |
| Aroma (end of boil) | Amarillo               | 10 g   | 0 min  | 9.5 %      |
| Aroma (end of boil) | Centennial             | 10 g   | 0 min  | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |