

# Amerykańska Pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.7**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount       | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilzneński  | 2 kg (46.5%) | 81 %  | 4   |
| Grain | Pszeniczny  | 2 kg (46.5%) | 85 %  | 4   |
| Grain | Monachijski | 0.3 kg (7%)  | 80 %  | 16  |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 70 min   | 15.5 %     |
| Boil                | Centennial             | 10 g   | 10 min   | 10.5 %     |
| Aroma (end of boil) | Centennial             | 10 g   | 2 min    | 10.5 %     |
| Aroma (end of boil) | Amarillo               | 10 g   | 2 min    | 9.5 %      |
| Dry Hop             | Citra                  | 15 g   | 3 day(s) | 12 %       |
| Dry Hop             | Mosaic                 | 20 g   | 3 day(s) | 10 %       |

## Yeasts

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