

# Amerykańska Pszenica

- Gravity **11.2 BLG**
- ABV ---
- IBU ---
- SRM **27.8**
- 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 **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Pszeniczny                | 2.7 kg (54.5%) | 85 %  | 4    |
| Grain | Pilzneński                | 1.9 kg (38.4%) | 81 %  | 4    |
| Grain | Strzegom pszenica prażona | 0.35 kg (7.1%) | 70 %  | 1000 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Mash    | Zythos     | 7 g    | 60 min | 11 %       |
| Mash    | Centennial | 25 g   | 10 min | 10.5 %     |
| Mash    | Centennial | 25 g   | 5 min  | 10.5 %     |
| Mash    | Citra      | 30 g   | 5 min  | 12 %       |

## Yeasts

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