

# Amerykańska Pszenica

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **3.8**
- 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 **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (46.5%)	83 %	5
Grain	Viking Pilsner malt	2 kg (46.5%)	82 %	4
Grain	Viking Munich Malt	0.3 kg (7%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Cascade	10 g	10 min	6 %
Boil	Cascade	10 g	0 min	6 %
Boil	Amarillo	10 g	0 min	9.5 %

## Yeasts

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