

# Amerykańska pszenica II

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Malteurop Pale Ale	3.5 kg (63.6%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	200 ml	fermentis