

# Amerykański song o Pszrnicy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **45.5 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **48.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (59.4%)	85 %	4
Grain	Briess - Pale Ale Malt	3.8 kg (37.6%)	80 %	7
Grain	Zakwaszający	0.1 kg (1%)	80 %	6
Grain	Weyermann - Carawheat	0.2 kg (2%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	14.2 %
Boil	Citra	15 g	10 min	14.2 %
Aroma (end of boil)	Citra	30 g	0 min	14.2 %
Dry Hop	Citra	60 g	4 day(s)	14.2 %
Dry Hop	Citra	60 g	2 day(s)	14.2 %
Boil	Citra	15 g	40 min	14.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fm50	Ale	Liquid	1000 ml	---