

Psze-Amerykaniec

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **10 C**, Time **76 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **76 min** at **10C**
- Keep mash **60 min** at **68C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (43.9%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 2.2 kg (38.6%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Centennial | 30 g | 10 min | 8.5 % |
| Boil | Centennial | 20 g | 5 min | 10.5 % |
| Boil | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Citra | 20 g | 6 day(s) | 12 % |
| Dry Hop | Centennial | 50 g | 6 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| Wyeast 1010 American Wheat | Ale | Liquid | 100 ml | Fermentis |