

# pszenica amerykańska

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **10.8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.7 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (50%)	80 %	4
Grain	Pszeniczny	1.3 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	7.5 g	60 min	16.1 %
Boil	Willamette	15 g	15 min	7.6 %
Boil	Crystal	7.5 g	15 min	4.9 %
Aroma (end of boil)	Crystal	7.5 g	0 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---