

# Amerykańska pszenica SHCascade

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Malteurop Lager      | 3.3 kg (52.4%) | 82 %   | 3   |
| Grain | Malteurop Wheat      | 2.2 kg (34.9%) | 86.8 % | 5   |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%)  | 78 %   | 4   |
| Grain | Strzegom Wiedeński   | 0.5 kg (7.9%)  | 79 %   | 10  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 30 g   | 60 min   | 6.7 %      |
| Boil    | Cascade | 20 g   | 15 min   | 6.7 %      |
| Boil    | Cascade | 25 g   | 0 min    | 6.7 %      |
| Dry Hop | Cascade | 25 g   | 4 day(s) | 6.7 %      |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale  | Slant | 200 ml | Fermentum Mobile |