

# Pszenica z Ameryki 24

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **3.7**
- 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 **6 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński          | 3 kg (46.9%)   | 80 %  | 4   |
| Grain | Pszeniczny                   | 2.5 kg (39.1%) | 85 %  | 4   |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (7.8%)  | 75 %  | 3   |
| Grain | Płatki pszeniczne            | 0.4 kg (6.3%)  | 60 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Citra    | 20 g   | 60 min   | 12 %       |
| Boil      | Cascade  | 20 g   | 20 min   | 6 %        |
| Whirlpool | Citra    | 30 g   | 0 min    | 12 %       |
| Whirlpool | Cascade  | 10 g   | 0 min    | 6 %        |
| Dry Hop   | Amarillo | 30 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 10 g   | ---        |