

# Amerykańska pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pszeniczny                | 2.5 kg (58.1%) | 85 %  | 4   |
| Grain | Pilzneński                | 1.5 kg (34.9%) | 81 %  | 4   |
| Grain | Strzegom pszenica prażona | 0.3 kg (7%)    | 70 %  | 6   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook    | 7 g    | 60 min | 13 %       |
| Boil    | Centennial | 20 g   | 10 min | 10.5 %     |
| Boil    | Centennial | 20 g   | 5 min  | 10.5 %     |
| Boil    | Citra      | 25 g   | 5 min  | 12 %       |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |