

Amerykańska pszenica

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (48.3%)	80 %	5
Grain	Strzegom Pszeniczny	2.5 kg (43.1%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (8.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	10 %
Boil	Equinox	20 g	10 min	13.1 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	400 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	liść limonki kaffir	15 g	Secondary	3 day(s)
-------	---------------------	------	-----------	----------