ameryka pszeniczne

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg *(50%)*	80 %	4
Grain	Pszeniczny	0.6 kg *(21.4%)*	85 %	4
Grain	Pszenica niesłodowana	0.8 kg *(28.6%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	60 min	7.3 %
Boil	Lublin (Lubelski)	8 g	60 min	4.3 %
Boil	Cascade PL	5 g	30 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis
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