

## AMERIK PSZEN

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 2 kg (43.7%)   | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 1.4 kg (30.6%) | 80 %  | 5   |
| Grain | Pilznieński          | 0.6 kg (13.1%) | 81 %  | 4   |
| Grain | Strzegom Karmel 150  | 0.18 kg (3.9%) | 75 %  | 150 |
| Grain | Bestmalz Red X       | 0.25 kg (5.5%) | 79 %  | 40  |
| Grain | Żytni                | 0.15 kg (3.3%) | 85 %  | 8   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Citra   | 20 g   | 10 min | 12 %       |
| Aroma (end of boil) | Equinox | 20 g   | 10 min | 13.1 %     |
| Aroma (end of boil) | Cascade | 20 g   | 10 min | 6 %        |
| Boil                | Chinook | 15 g   | 15 min | 13 %       |