#15 PSZENICA AMERICAN

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **6.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.5 kg *(45.5%)*	81 %	6
Grain	Strzegom Pilzneński	2.5 kg *(45.5%)*	80 %	4
Grain	Karmelowy Czerwony	0.5 kg *(9.1%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Cascade	16 g	20 min	6 %
Boil	Citra	5 g	20 min	12 %
Boil	Simcoe	5 g	20 min	13.2 %
Boil	Mosaic	5 g	20 min	10 %
Boil	Citra	15 g	3 min	12 %
Boil	Simcoe	15 g	3 min	13.2 %
Boil	Mosaic	15 g	3 min	10 %
Dry Hop	Citra	10 g	4 day(s)	12 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Mosaic	10 g	4 day(s)	10 %
Dry Hop	Simcoe	10 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	---