

amerykańska pszenica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **54 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **58.9 liter(s)** of **76C** water or to achieve **94.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	10 kg (55.6%)	81 %	6
Grain	Strzegom Pilzneński	8 kg (44.4%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	12.4 %
Boil	Simcoe	50 g	15 min	12.9 %
Aroma (end of boil)	Citra	50 g	0 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	375 ml	Fermentis