

# Pszenna Ameryka

- Gravity **11.9 BLG**
- ABV ---
- IBU **25**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **54 C**, Time **0 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **0 min** at **54C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 2 kg (41.7%)   | 80 %  | 4   |
| Grain | Strzegom pszeniczny   | 2.5 kg (52.1%) | 81 %  | 6   |
| Grain | Płatki Owsiane        | 0.2 kg (4.2%)  | --- % | --- |
| Grain | Weyermann - Carabelge | 0.1 kg (2.1%)  | 30 %  | 35  |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | lunga  | 20 g   | 30 min | 11 %       |
| Boil      | Azacca | 7 g    | 15 min | 14 %       |
| Boil      | Azacca | 8 g    | 0 min  | 14 %       |
| Whirlpool | Azacca | 30 g   | 15 min | 14 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 16 g   | Fermentis  |