

amerykańska pszenica

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 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 **18.6 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 **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.2 kg (51.6%)	81 %	6
Grain	Strzegom Pilzneński	3 kg (48.4%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian Eureka	12 g	60 min	13 %
Boil	Styrian dragon	43 g	15 min	7.3 %
Aroma (end of boil)	styrian Dragon	18 g	0 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	125 ml	Fermentis