# Pszenica hamerykanska

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **3.3**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 2.7 kg *(50%)* | 81 % | 4 |
| Grain | Pszeniczny | 2.7 kg *(50%)* | 85 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Boil | Citra | 35 g | 0 min | 12 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| 2565 wyeast | Champagne | Liquid | 250 ml | --- |

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