

# American wheat Pawlikowe

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type    | Name                     | Amount         | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain   | Pilznieński              | 3.5 kg (58.3%) | 81 %  | 4   |
| Adjunct | Pszenica<br>niestodowana | 2.5 kg (41.7%) | 75 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Citra  | 30 g   | 30 min | 12 %       |
| Aroma (end of boil) | Mosaic | 30 g   | 1 min  | 10 %       |