

# American Wheat Pszarnia

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3.1 kg (58.5%)	80 %	6
Grain	Strzegom Pilzneński	2.2 kg (41.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	50 min	10.5 %
Boil	Sorachi Ace	10 g	15 min	10 %
Boil	Centennial	10 g	15 min	10.5 %
Aroma (end of boil)	Sorachi Ace	5 g	10 min	10 %
Whirlpool	Centennial	5 g	10 min	10.5 %
Whirlpool	Sorachi Ace	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka mandarynki	15 g	Boil	10 min

### Notes

- Zmienione temperatury zacierania przepisu Pszarni na wg. Chrapek.  
Testowa skórka mandarynki dla picu.  
*Oct 26, 2020, 3:44 PM*