

# Amerkykańska Pszenica

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	25 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis