

# Amerykańska Pszenica 12'

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **18.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (58.1%)	85 %	4
Grain	Pilznieński	1.5 kg (34.9%)	81 %	4
Grain	Strzegom pszenica prażona	0.3 kg (7%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Citra	25 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale 1056	Ale	Liquid	125 ml	Wyeast Labs

## Notes

- 13L do zacierania  
150g glukozy  
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