

# Amerykańska Pszenica

- Gravity **11 BLG**
- ABV ---
- IBU **23**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.9 kg (37.3%)	80 %	7
Grain	Viking Wheat Malt	1.9 kg (37.3%)	83 %	5
Grain	Abbey Castle	0.2 kg (3.9%)	80 %	45
Grain	Wheat, Flaked	0.4 kg (7.8%)	77 %	4
Grain	Rice, Flaked	0.3 kg (5.9%)	70 %	2
Grain	Barley, Flaked	0.1 kg (2%)	70 %	4
Adjunct	Rice Hulls	0.3 kg (5.9%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Yellow Sub	18 g	60 min	6.4 %
Aroma (end of boil)	Yellow Sub	32 g	1 min	6.4 %
Whirlpool	Centennial	30 g	---	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min