

# Amerykańska pszenica

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **6.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	4 kg (60.6%)	82 %	5
Grain	Viking Pale Ale malt	2 kg (30.3%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (7.6%)	75 %	59
Grain	słód zakwaszający	0.1 kg (1.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Amarillo	30 g	30 min	9.5 %
Aroma (end of boil)	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	10 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	10 g	Mash	15 min