

# Amerykańska Pszenica 2020

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **27.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75.9%)	80 %	5
Grain	Pszeniczny	1.5 kg (19%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Aroma (end of boil)	Cascade	18 g	1 min	6 %
Aroma (end of boil)	Citra	12 g	1 min	12 %
Aroma (end of boil)	Mosaic	20 g	1 min	10 %
Dry Hop	Mosaic	80 g	3 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OSLO	Ale	Slant	100 ml	---