

# Amerykańska Pszenica\_2021\_BIG

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **4.6**
- 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 **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **37.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (62.5%)	82 %	4
Grain	Pszeniczny	2.5 kg (31.3%)	85 %	4
Grain	Strzegom Karmel 30	0.5 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Cascade	100 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ebbegarden/US02	Ale	Slant	50 ml	---