

Amerykańska Pszenica #3

- Gravity **11.7 BLG**
- ABV ---
- IBU **31**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (45.5%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 3 kg (54.5%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnat | 15 g | 50 min | 14.2 % |
| Boil | Vic Secret | 15 g | 10 min | 16.3 % |
| Boil | Citra | 25 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |