

# Amerykańska pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **22**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC  |
|-------|---------------------------|-----------------|-------|------|
| Grain | Pszeniczny                | 2.85 kg (52.8%) | 85 %  | 4    |
| Grain | Pilznieński               | 2.15 kg (39.8%) | 81 %  | 4    |
| Grain | Strzegom pszenica prażona | 0.4 kg (7.4%)   | 70 %  | 1000 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Aroma (end of boil) | Chinook    | 25 g   | 10 min | 13 %       |
| Aroma (end of boil) | Centennial | 25 g   | 10 min | 10.5 %     |
| Aroma (end of boil) | Centennial | 25 g   | 5 min  | 10.5 %     |
| Aroma (end of boil) | Citra      | 25 g   | 5 min  | 12 %       |

## Yeasts

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