

Amerykańska Pszenica z Marxam

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (46.5%)	85 %	4
Grain	Pilzneński	2 kg (46.5%)	81 %	4
Grain	Monachijski	0.3 kg (7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Cascade	10 g	1 min	6 %
Aroma (end of boil)	Amarillo	10 g	1 min	9.5 %

Yeasts

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

Notes

- F. burzliwa 10 dni 16-18C
F. cicha 7 dni 16-18C
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