

Amerykańska pszenica 12 blg TB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

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

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.85 kg (52.8%)	83 %	5
Grain	Viking Pilsner malt	2.15 kg (39.8%)	82 %	4
Grain	Fawcett Prażona pszenica	0.4 kg (7.4%)	70 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Centennial	25 g	5 min	10.5 %
Boil	Citra	30 g	5 min	12 %
Boil	Citra	100 g	1 min	12 %