

# Amerykańska pszeniczka

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.1 kg (50%)	85 %	4
Grain	Pilznieński	0.9 kg (40.9%)	81 %	4
Grain	Karamel Pils Steinbach	0.1 kg (4.5%)	79 %	6
Grain	Caraamber	0.1 kg (4.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	15 min	11.7 %
Boil	Simcoe	10 g	10 min	12.6 %
Boil	Cascade	15 g	5 min	5.6 %
Whirlpool	Cascade	15 g	30 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	---

## Notes

- Po zacieraniu ok. 15 blg  
*Oct 1, 2017, 12:53 PM*
- Woda do wyśładzania ok. 80 stopni  
*Oct 1, 2017, 12:53 PM*
- Po wyśładzaniu BLG ok. 8-9  
*Oct 1, 2017, 1:29 PM*
- Wody do wyśładzania ok. 8 l  
*Oct 1, 2017, 1:29 PM*