

Pszeniczne Amerykańskie

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 1.35 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 1.35 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 14.3 % |
| Boil | Cenntenial | 15 g | 15 min | 9.5 % |
| Whirlpool | Cenntenial | 15 g | 0 min | 9.5 % |
| 70-80C 15 minut | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 70 ml | Fermetis |