

# sesyjna amerykańska pszenica

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **14**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **38.5 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **5 min** at **77C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (39%)	80 %	4
Grain	Słód pszeniczny Bestmalz	3.5 kg (45.5%)	82 %	5
Grain	Płatki owsiane	1.2 kg (15.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	6 min	13.2 %
Whirlpool	Cascade	50 g	1 min	6 %
Whirlpool	Mosaic	50 g	1 min	10 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---