

Weselna Amerykańska Pszenica

- Gravity **11.9 BLG**
- ABV ---
- IBU **28**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **65C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (49.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2.2 kg (47.3%) | 83 % | 5 |
| Grain | Strzegom Karmel 150 | 0.15 kg (3.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Cascade | 30 g | 60 min | 6 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Amarillo | 30 g | --- | 9.5 % |
| Dry Hop | Centennial | 30 g | --- | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry | 11.5 g | Safale |
| Safale S-04 | Ale | Dry | 11.5 g | Safale |