

## 4 - amerykańska pszenica

---

- Gravity **11.8 BLG**
- ABV ---
- IBU **43**
- SRM **5**
- 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 **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (38.6%)	80 %	4
Grain	Strzegom pszeniczny	3.5 kg (61.4%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	45 min	13 %
Boil	Summit	15 g	0 min	17 %
Boil	Summit	15 g	60 min	17 %