

# amer pszen 1

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **23**
- SRM **3.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.1 kg (50%)	80 %	4
Grain	Pszeniczny	0.5 kg (22.7%)	85 %	4
Grain	Pszenica niesłodowana	0.6 kg (27.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	10 g	60 min	7.3 %
Boil	Lublin (Lubelski)	5 g	60 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Slant	100 ml	fermentis