

# Ameryka pszenica

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **13.6**
- 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)**

## Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy pszeniczny | 1.7 kg (38.6%) | 80 %  | 45  |
| Liquid Extract | WES ekstrakt słodowy pszeniczny     | 1.7 kg (38.6%) | 80 %  | 60  |
| Sugar          | Cukier                              | 1 kg (22.7%)   | --- % | --- |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnat  | 22 g   | 60 min | 11.2 %     |
| Boil                | Mosaic  | 10 g   | 10 min | 10 %       |
| Boil                | Citra   | 25 g   | 10 min | 12.8 %     |
| Boil                | Cascade | 10 g   | 10 min | 6 %        |
| Aroma (end of boil) | Mosaic  | 10 g   | 0 min  | 10 %       |
| Aroma (end of boil) | Citra   | 25 g   | 0 min  | 12 %       |
| Aroma (end of boil) | Cascade | 10 g   | 0 min  | 6 %        |

## Yeasts

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