

# Ameryka pszeniczna

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **27 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **27 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (63.5%)	85 %	4
Grain	Briess - Pale Ale Malt	0.1 kg (3.2%)	80 %	7
Grain	Pilznieński	1 kg (31.7%)	81 %	4
Grain	Acid Malt	0.05 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	10 g	40 min	5.5 %
Boil	Sterling	15 g	25 min	5.5 %
Boil	Sterling	5 g	5 min	5.5 %
Boil	Amarillo	10 g	5 min	9.5 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	7 g	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	10 min