

# Amerykańska Pszenica

- Gravity **12.7 BLG**
- ABV ---
- IBU **46**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name             | Amount         | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pszeniczny       | 2.5 kg (58.1%) | 85 %  | 4   |
| Grain | Pilzneński       | 1.5 kg (34.9%) | 81 %  | 4   |
| Grain | Prażona Pszenica | 0.3 kg (7%)    | --- % | --- |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Zythos     | 5 g    | 60 min | 11 %       |
| Boil                | Equinox    | 10 g   | 60 min | 13.1 %     |
| Boil                | Equinox    | 10 g   | 30 min | 13.1 %     |
| Aroma (end of boil) | Centennial | 20 g   | 10 min | 10.5 %     |
| Aroma (end of boil) | Centennial | 20 g   | 5 min  | 10.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- Fermentacja: 18-21C - 12-14 dni
- \* w następnej warce mniej chmielu na goryczke

*Jan 12, 2016, 11:54 PM*