

# Amerykańska Pszenica

- Gravity **11 BLG**
- ABV ---
- IBU **21**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 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 **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (46.5%)	81 %	4
Grain	Pilzneński	2 kg (46.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Centennial	10 g	10 min	10.5 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Przepis kupiony z zestawem <http://marxam-enology.pl/pl/p/Zestaw-surowcow-PSZENICA-USA-na-21L/2459>  
Piwo wyszło poprawne, smaczne, bez wyraźnych wad, jednak też bez fantazji, chmiele na aromat raczej na whirlpoola, albo na zimno.  
*Feb 29, 2016, 7:59 AM*