

Amerykańska Pszenica_2021_BIG

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **45.6 liter(s)**

Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **37.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (62.5%) | 82 % | 4 |
| Grain | Pszeniczny | 2.5 kg (31.3%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (6.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Aroma (end of boil) | Cascade | 100 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| ebbegarden/US02 | Ale | Slant | 50 ml | --- |