

# Amerykańska pszenica

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **39.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (47.8%)	80 %	5
Grain	Viking Wheat Malt	3.3 kg (47.8%)	83 %	5
Grain	Weyermann - Acidulated Malt	0.3 kg (4.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	0 min	12 %
Boil	Amarillo	23 g	45 min	9.5 %
Aroma (end of boil)	Chinook	15 g	60 min	12.8 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Chinook	20 g	5 day(s)	12.8 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Amarillo	17 g	2 day(s)	9.5 %
Dry Hop	Chinook	40 g	---	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safel S-05	Ale	Dry	11 g	---
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