

amerykańska pSzenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|----------------|-------|-----|
| Grain | 3 Pszeniczny | 6.3 kg (56.8%) | 85 % | 5 |
| Adjunct | Pszenica niesłodowana | 3 kg (27%) | 75 % | 3 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1 kg (9%) | 80 % | 4 |
| Grain | 2 Orkiszowy Weyermann - Spelt Malt | 0.5 kg (4.5%) | 81 % | 5 |
| Grain | zakwaszający | 0.3 kg (2.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Nugget | 30 g | 60 min | 14.6 % |
| Aroma (end of boil) | Citra | 1 g | 5 min | 12.4 % |
| Boil | Epic | 30 g | 45 min | 3.7 % |