

Amerykańska pszenica

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (48.3%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2.5 kg (43.1%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (8.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 15 g | 60 min | 10 % |
| Boil | Equinox | 20 g | 10 min | 13.1 % |
| Whirlpool | Citra | 25 g | 0 min | 12 % |
| Whirlpool | Simcoe | 25 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 400 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------------------|------|-----------|----------|
| Spice | liść limonki kafir | 15 g | Secondary | 3 day(s) |
|-------|--------------------|------|-----------|----------|