

# Amerykańska Pszenica

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **25**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Pilznieński	2 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	20 min	13.2 %
Whirlpool	Simcoe	40 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas fosforowy	1 g	Mash	---