

Amerykańska pszenica

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **27 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

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

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (50%)	81 %	4
Grain	Weyermann pszeniczny jasny	2.2 kg (44%)	80 %	6
Adjunct	Pszenica niesłodowana	0.3 kg (6%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.7 %
Boil	Centennial	20 g	5 min	9.5 %
Boil	Citra	20 g	5 min	12.6 %
Whirlpool	Strata	20 g	10 min	13.6 %
Whirlpool	Citra	10 g	10 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Slant	200 ml	Wyeast Labs